EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

FEB 2014

#82

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Sweet Japanese Valentine in NY

Cold-Beating, Sizzling "Nabe" Hot Pot

Love

SPECIAL INTERVIEW

Yuka C. Honda

Musician

www.chopsticksny.com

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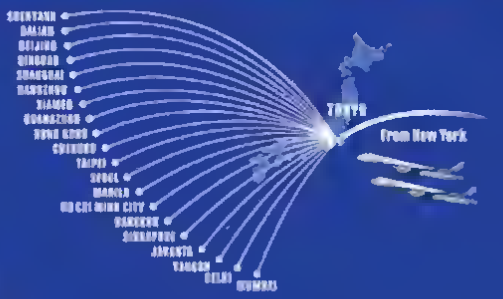

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CHOPSTICKS NY

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Ponto Ponto
www.as-amid.com
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"We are able to dream in the same way.... That helps to build the music together."

—— YUKA C. HONDA, *CIBO MATTO*

Cibo Matto is a band that represents a fusion between Japanese and American culture. Cibo Matto, Italian for "crazy food," consists of keyboardist Yuka C. Honda and singer Miho Hatori, two Japan-born residents of New York City who released some of the most exciting underground hip-hop of the 1990s. Though they broke up in 2001, Cibo Matto reunited for charity concerts after the 2011 Tohoku earthquake. On February 14th, they will release a new album, Hotel Valentine, and conduct a U.S. tour, including a performance at Le Poisson Rouge, Greenwich Village on Valentine's Day. Honda spoke with Chopsticks NY about the new album and her music career.

Yuka C. Honda (left) and Miho Hatori of Cibo Matto
Photo courtesy of Sean Lennon

YUKA C. HONDA, *CIBO MATTO* Yuka C. Honda was born in Tokyo, Japan, and lived in Europe before moving to New York in 1986. Though she was writing for a Japanese food magazine, she soon became involved in the local music scene. In 1994, she formed Cibo Matto with Miho Hatori, another musician who had moved to New York from Japan. Cibo Matto became renowned for their talent, working with musicians such as Sean Lennon and gaining exposure on MTV. Honda has released 4 solo instrumental albums, produced for artists such as Yoko Ono and Martha Wainwright, and collaborated with musicians including Yoshimi P-We of the Boredoms.

Your fans are really excited to hear Cibo Matto's first album in 15 years. What kind of Cibo Matto can they expect to hear—a more mature version, or perhaps a younger, more energetic version? How would you describe *Hotel Valentine*?

I would say we probed further with this one. Previous albums were made more intricately. With this one, we discussed and went far and tried things, and a lot of things we chucked away. We went until we were both extremely satisfied with what we have.

What was the inspiration for *Hotel Valentine*'s concept, a man in love with a ghost at a hotel?

It came to us on Valentine's Day in 2011. We usually work from keywords. With a lot of songs in the past, we decided on keywords first. For example we have a song called "Sugar Water." First we decided on the title and then we took it from there.

We vaguely decided to work together and we were casually getting together to see what would happen. When we hit the words "Hotel Valentine," we both thought, "This is the one that we can work on together." It feels like you hit something on the ground and you go, "Let's dig this spot because I feel like there's a castle underneath." I'm talking metaphorically, but it really feels like that.

What was it like recording with Miho Hatori again? Was it similar to working with her in the past?

It was really, really nice. It wasn't our first time, so

we knew what to expect—we knew where the obstacles would be, we knew what the journey would be like. It's not going to be easy, we're going to have to discuss a lot of things that are sometimes uncomfortable, and we have to deal with disagreements. We have to stay focused together. I feel very good about how we worked this time.

There are lots of things that are the same. Certain things about us are very easy. We are able to dream in the same way, and we are able to talk about things in a very abstract manner or conceptually in a comfortable way. That helps to build the music together.

But this time the writing method really changed naturally. We had a hard drive that we passed on to each other, we had YouSendIt, and we had Dropbox. Even though we live close to each other, we are able to send ideas at strange hours if we felt like it. We worked in the way people play a ping-pong game.

Cibo Matto is famous for food-themed lyrics. Would you elaborate on them?

We have some food lyrics in songs because it's something we think about a lot. [laugh] To us it's really strange because we're often asked, "How do you connect music and food?" I go find ingredients in the store, and I bring them home and cook them in the way that I want. I think making music is really like that. We think of the sound and we go back then and try to figure out how to "cook" it together.

We're very interested in food culture. I feel like New York now has a big food culture. In fact, America and the entire world are fascinated by food now. We are not just eating it, but we are thinking about nutrition, coming up with new flavors, and how it affects us ecologically or is affected by the environment. I think we're becoming more food conscious.

Of all the food titles on *Viva! La Woman*—none of them is about food, but they're used as metaphors. We have a song called "Artichoke" but it's really about your heart.

Though you debuted in the United States, you've also worked in Japan. Are there any differences between the two music industries?

It's like the operation system is different—IBM computers and Apple computers have different operation systems. Whatever happens there, they also have a different way that functions better.

But, to be honest, I can't say that I've worked with the Japanese industry. Even though my music was sold through the Japanese music industry, my home base is here. I do have the advantage of speaking Japanese, and I would love to do well in Japan. But strangely we have a language barrier because we made songs for American audiences and we're singing in English, which is not their language. We've been working to break this barrier in Japan. It's weird to see people from your country singing in a different language—I really get that—but I think they're very supportive of our vibe anyway.

What's the beoefit of making music in New York City?

We know so many musicians living in New York. They're wonderful players who can come over and play amazing music in your living room. Also, there are so many great concerts happening every night and so many great art shows happening every day, and I can walk to them.

You've been friends with Yoko Ono for nearly 20 years. Yon co-produced her latest album, *Take Me to the Land of Hell* and appeared in ber music video "Bad Dancer." Ono is still going strong at 80 years old.

What's your overall impression of her?

The things I've learned from her made me see the world with different eyes. She's taught me so much about transformation and positive thinking. There are many things that she taught me that I didn't understand right away, then slowly I would realize the weight of her teaching. I'm still really honored to know her and to be working with her.

She's the most exciting 80-year-old. People used to feel fear about getting old, but she shows you how great it is. I think it's all about her attitude towards life. She's saying that she's still learning things. She doesn't let age take her over. I copy a lot of things that she does so that hopefully I become one tenth of her someday. She walks everywhere, she's always playing shows, she's always creative, and I find it admirable.

Many Chopsticks NY readers love Japanese foods. What are some of your favorite foods?

I love a lot of noodle dishes like soba and ramen. I think my favorite Japanese food is miso soup. I think it's magical and healing. It tastes really good, but I think it actually has incredible health beneficial factors that we haven't even discovered. Every time I feel a little bit down, if I have miso soup, it just revives me.

—— Interview by *Victoria Goldenberg*

Hotel Valentine

Cibo Matto's first album in 15 years. It's a concept album about a love story and ghosts in a hotel. The album was self-produced over the course of two years and features guest spots from Nels Cline, Glenn Kotche, Mauro Refosco, Reggie Watts, and others. Scheduled to be released on February 14 via Chimera Music.

Cibo Matto U.S. Tour 2014

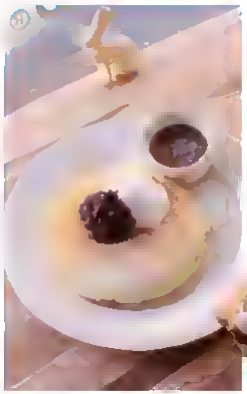
February 7: New Haven, CT - Spacaland
February 8: Boston, MA - Sinclair
February 9: Kingston, NY - BSP Lounge
February 11: Philadelphia, PA - Boot and Saddle
February 14: New York, NY - LPR
February 15: Washington, DC - Black Cat
February 16: Carrboro, NC - Cat's Cradle Backroom
February 17: Atlanta, GA - The Earl
February 18: New Orleans, LA - One Eyed Jacks
February 19: Austin, TX - Mohawk
February 21: Phoenix, AZ - Crescent
February 22: San Diego, CA - Casbah
February 23: Santa Ana, CA - Constellation Room
February 24: Los Angeles, CA - El Rey Theater
February 26: San Francisco, CA - Slim's
February 28: Portland, OR - Wonder Ballroom
March 1: Seattle, WA - Crocodile Cafe
March 4: Minneapolis, MN - Turf Club
March 5: Des Moines, IA - Vaudeville Mews
March 6: Chicago, IL - Lincoln Hall
March 7: Pittsburgh, PA - Club Cafe

All Things New from Stores, Products to Events

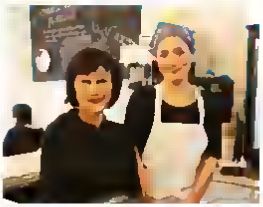
CAFE

Delicate, Kyoto-Style Sweets and Pancakes

Kyoto has met New England, and the result is Matsunosuke, a newly opened Japanese pancake and sweets shop in the heart of Greenwich Village. Its owner Kyoto-born Ms. Akiko Hirano studied traditional New England–style baking while in the U.S. After going back to Japan, Ms. Hirano started her own pastry business there and opened the first Matsunosuke in Kyoto followed by a branch in Daikanyama, a chic neighborhood in Tokyo. Today, the name Matsunosuke has become synonymous with tasty gourmet sweets in Japan. Unbelievably fluffy and delicate, Matsunosuke's signature Japanese chiffon pancake shouldn't be missed. Unlike a traditional American pancake, it rises just like a chiffon cake or soufflé, and it melts in your mouth. It's served with maple sauce, but you must not pour it over the pancake because that spoils the fluffiness. "Dip the pancake in the sauce. That is the best way to enjoy its beautiful texture," says Ms. Hirano. In addition, the sweetness of the pancake, sauce, and toppings create an elegant, balanced harmony. This pancake, with a Kyoto twist, is not the only reason that Matsunosuke will make you want to return. Its cakes are equally impressive and addictive.



Matsunosuke currently serves five kinds of Japanese chiffon pancakes, with two featured pancakes of the day. The Japanese *"Azuki"* Pancake (pictured) is topped with red bean paste and whipped cream and served with homemade maple sauce on the side.



Behind Matsunosuke New York's flavor is Ms. Aya Yamamoto, who has closely worked with Ms. Hirano in Japan.

Traditional New England sweets have been developed into Kyoto-style cakes. Both Matsunosuke *"Mi" Apple Pie* (right) and *Chocolate Cream Pie* (left) have wonderful combinations of delicate fillings and flaky pie crusts. Cakes can be ordered three days in advance.

Matsunosuke 59 W. 8th St., (bet. 6th & Greenwich Aves.) New York, NY 10011 | TEL. 212-529-5888 | www.matsunosuke.com

SHOP

A New "Conbini" in Queens Aims For More Than Convenience

"Conbini" or convenience stores are indispensable in the Japanese lifestyle. It is a mini department store carrying virtually everything. Opened recently in Sunnyside, Queens, Taiyo Foods is a conbini-like Japanese grocery store carrying more than 800 items.

"On top of the quality products from Japan and local fresh produces, we offer deli appetizers and bento directly from the kitchen of nearby Anyoshi restaurant as well as hot foods," says Toshiaki Takahashi, co-owner/manager of Taiyo Foods. Mr. Takahashi, former sous chef of Kanoyama Restaurant in the East Village, also supervises all the cooked foods sold there. According to him, most of the customers are locals and about 60% of them are non-Japanese who are very keen on Japanese food and culture, so the staff in the Taiyo are willing to help customers by even providing cooking tips.

Japanese snacks are also popular items at Taiyo. Whether they are traditional Japanese sweets or Western style snacks with cute twists, they are absolutely eye-catching. Along with a great selection of foods, Taiyo Foods offers high quality beauty, hair, home care and bathroom products. You can even find bath salts that can turn your bath into a Japanese onsen hot spring. Taiyo Foods is an absolute one-stop shop to immerse yourself in Japan.

Taiyo's snack area is perfect for families with small kids. (left) Taiyo Foods offers a variety of fresh noodles, which include easy to cook, restaurant quality ramen. (top).

Hot deli foods such as Japanese-style shumai dumplings are popular along with small tempuras and croquettes.

In addition to food items, Taiyo Foods also carries a great selection of beauty and hair care products.

Taiyo Foods 45-08 44th St., Sunnyside, NY 11104 | TEL. 718-392-2233

DRINK

New Varieties of Sake Full of Unique Features

Though relatively a newcomer to the sake scene in the U.S., TATENOKAWA, Inc. has already established a great fan base with their two sakes TATENOKAWA 33 and TATENOKAWA 50. They are now releasing two new junmai daiginjo sakes and three liqueurs to appeal to a wider audience.

TATENOKAWA 18 is made with Yamadanishiki sake rice polished to 18% of its original size, one of the highest milling rates in the industry, giving it a refined, clean flavor. As this suggests, it is amazingly elegant and is great for drinking on its own and recommended to enjoy chilled as an aperitif or digestif. You can also accompany it with foods, but they should be light and refreshing in order to complement the beauty of the sake.

TATENOKAWA Dakuryu is an unfiltered nama sparkling nigori sake polished to 50%. In-bottle fermentation creates delicate and tiny bubbles for a pleasing mouth feel. It is best served chilled as an apertif and as a toasting sake. It would be a perfect sake for upcoming Valentine's Day.

Three of TATENOKAWA's liqueur series Kodakara will also be available in the U.S. Using organic yogurt from farms located at the base of Chokaisan Mountain, Kodakara Yogurt Sake has a sweet flavor with a fruity sourness and uniquely rich texture. Kodakara Yuzu Sake highlights Japanese fruit, yuzu, and its citrus flavor with a touch of bitterness is recommended as a digestif. Kodakara Daiginjo Nigori Umeshu features smashed plum with a light clean flavor, and pulp for added enjoyment. They are all best enjoyed on the rocks.

With more varieties, TATENOKAWA, Inc. provides more opportunities to enjoy. Whether you're a sake beginner or connoisseur, explore the varieties of flavors that are produced through the craftsmanship of this innovative brewer.

From left, TATENOKAWA 18, TATENOKAWA Dakuryu, Kodakara Yogurt Sake, Kodakara Yuzu Sake and Kodakara Daiginjo Nigori Umeshu.

TATENOKAWA, Inc. 27 Yamadate, Sakata-shi, Yamagata JAPAN 999-6724 | www.tatenokawa.jp
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DINING

New Monthly "Supper Club" for Epicureans

With the mission "to foster an understanding and appreciation of Japan's culinary heritage in the U.S.", Gohan Society (NPO) has offered lectures, educational events, and scholarship programs and outreached to chefs, culinary arts professionals and all who admire and enjoy Japanese culture. In the year 2014, they go one step further by launching a new program, Supper Club. Each month, one designated chef creates his/her original cuisine by employing Japanese cooking methods and Japanese ingredients. Ten to twenty adventurous diners will experience unique Japanese-inspired tasting menus with access to the chef. "The Supper Club is spawned for promoting what we do to wider audiences," says spokesperson of the Gohan Society. This will be an educational tasting, and the Supper Club will change locations every month. Monthly schedule and ticket information can be found at Gohan Society's website.

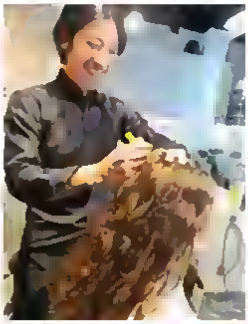
Gohan Society www.gohansociety.org

BEAUTY

Mini Head Spa for Busy New Yorkers

In the last several years, Head Spa, a treatment that deep cleanses the scalp, has become almost as popular a beauty routine for New Yorkers as a pedicure. It removes the deep embedded dirt inside the scalp that cannot be cleansed just by shampoo. The process normally takes anywhere from 30 minutes to an hour, but that's not ideal for busy New Yorkers. Stylist Masa at Salon Vijin devised a mini head spa menu that is complete in 15 minutes, which can be added on to any service for only $25.

"Almost everything in our environment, such as dry air, dirt, UV rays, and excess body oil can tire the scalp, leading to weak, thin hair, baldness, unhealthy facial skin and acne", he explains. The mini scalp treatment at Salon Vijin uses the Nigrala LX series developed by Milbon to specifically address the scalp in four steps. They involve scalp massages with oils and tonics that not only gets the dirt out of the scalp, but relax the entire body, and a negative ion steam that leaves your hair silky smooth. Looking and feeling great could not come any easier than this.



Salon Vijin 22 E. 1st St., New York, NY 10003 | TEL. 212-664-0664 | www.salonvijin.com

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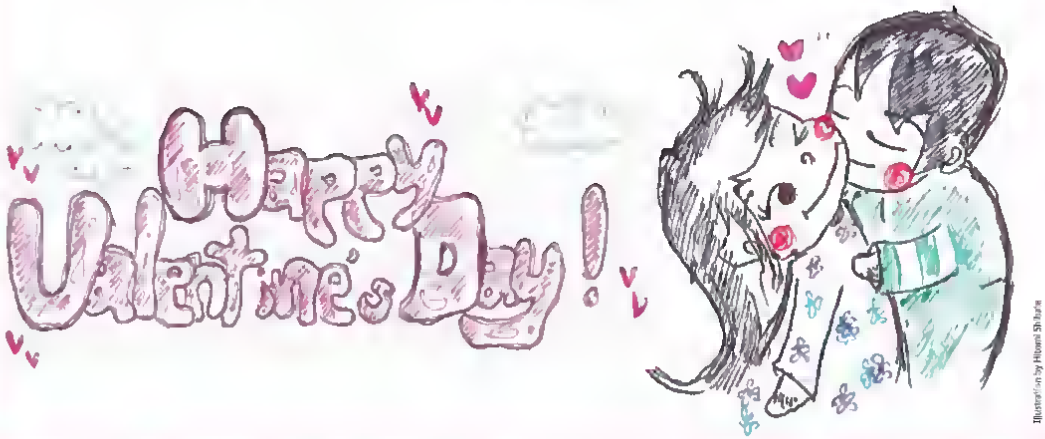

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Sweet Japanese Valentine in NY

Whether you will spend precious time with friends or enjoy a romantic dinner exchanging gifts with a loved one, a Japanese essence is always a great addition to your Valentine's Day plans. Here, two Chopsticks NY readers tour lovely spots where you can enjoy a Japanese-style Valentine's Day. Also, listed are special menus, deals and discounts for your Valentine's Day plans.

KAWAII in New York

Introducing lingerie with kawaii sexiness

Shop Guide

Heart-shape ornaments are provided by Kreya SoHo (www.kreya.com)

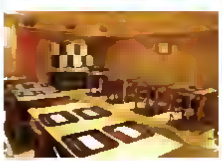
Sweet Japanese Valentine in NY

Although Valentine's Day is not a native part of Japanese culture, expressing love and care knows no boundaries. Whether you will spend precious time with friends or enjoy a romantic dinner with a loved one and exchange gifts, you can add Japanese flavor to your Valentine's Day plan. Here, Ignacio and Celia, avid Chopsticks NY readers, visit some perfect destinations for your sweet Japanese Valentine.

Dining

Kyoto-Style Dinner @ Kokage

An offshoot of the Kyoto-based restaurant Kajitsu, which specializes in shojin ryori (Zen-Buddhist cuisine), Kokage serves elegant Kyoto style dishes. On Valentine's Day only, Kokage will offer a special dinner designed for two. The meal includes an appetizer, handmade soba noodles, hand roll sushi, and a dessert served with freshly prepared matcha (green tea) and higashi (traditional, dry sweets). Chef Ryota Ueshima chose hand roll sushi for the main dish because "Sharing a plate is a wonderful way of getting closer." The dinner costs $60 per person, and reservations are required.



There is
a certain way to hold your
cup to appreciate green tea. Dining
at Kokage is a cultural experience that
also pleases your taste buds.

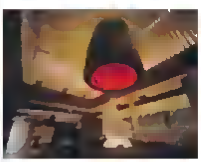
Kokage
125 E. 39th St., (bet. Lexington & Park Aves.), New York, NY 10016
TEL. 212-228-4873 | www.kajitsunyc.com/kokage

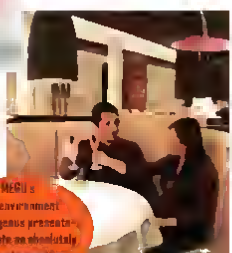
Upscale, Romantic Dining @ MEGU

If you want to try something really special and immerse yourself in a culinary dream world, MEGU will help you escape from ordinary life. Its Valentine's Day Prix Fixe 5 Course Meal ($150 per person) is meticulously prepared to stun your eyes and palate. The *Sweet Shrimp Tartare with Osetra Caviar and Uni Sauce* is presented as a flower on a lotus pond, irresistibly beautiful and appetizing. From appetizers to main courses to desserts, MEGU's dishes are full of artistic and tasty surprises.

Sweet Shrimp Tartare with Osetra Caviar and Uni Sauce

Kagera Kobe Beef Sirloin Steak





MEGU
62 Thomas St. (bet. Church St. and W. Broadway), New York, NY 10013
TEL. 212-964-7777 | www.megurestaurants.com

Valentine Gifts

Crafts and Gifts from Kyoto @ Kiteya SoHo

Shopping for crafts and gifts at Kiteya SoHo is like browsing in a Kyoto theme park. Bags, trinkets, accessories, and ornaments made with kimono fabrics, furoshiki (traditional wrapping cloths) and tenugui (traditional towels), incense, kitchen items made with traditional craft techniques—you can find all sorts of cute, elegant, and meticulously crafted gifts here. Kiteya now carries sweets from Kyoto as well. From February 12 to 14, a floral designer will be at the shop, so you can buy a gift and a bouquet at the same time.

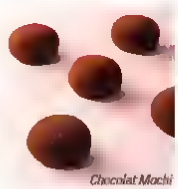
Kiteya SoHo
464 Broome St. (bet. Mercer & Greene Sts.) New York, NY 10013
TEL: 212-219-7505 | www.kiteya.com

Sake and Shochu @ SAKAYA

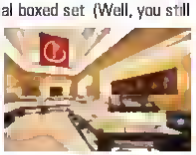
If you are looking for a special bottle to share on Valentine's Day night? Drop by SAKAYA, a sake and shochu specialty store in the East Village. Even if you are a sake and shochu novice, don't worry. Owners, Rick and Hiroko will guide you. The items they carry are selected according to their own strict standards, and each one has its own story behind it. They can tell you the story if you like, but more practically they will give you instructions on how to drink and store your purchase, as well as what foods to pair it with.

SAKAYA
324 E. 9th St. (bet. 1st & 2nd Aves.) New York, NY 10003
TEL: 212-505-7253 | www.sakayanyc.com

Japanese Sweets @ Minamoto Kitchoan


Chocolat Mochi

Valentine's Day and sweets are inseparable. Minamoto Kitchoan carries a wide selection of traditional and contemporary Japanese sweets, including some with flavors popular here in America. Recommended for this romantic occasion are Chocolat Mochi, chocolate wrapped in mochi (glutinous rice cakes) and topped with cocoa powder, and Maccha Chocolat Mochi, white chocolate wrapped in mochi and topped with powdered green tea. Each bite-sized piece of mochi will surprise you with the unique texture of soft mochi and the heavenly chocolate taste that bursts in your mouth. If you lean more toward authentic Japanese sweets, try Tsuya, sweet red beans sandwiched between mini pancakes, and Aya Shirabe, milky white bean paste wrapped in a thin Japanese cake. There are so many to choose from—if you can't decide, pick a little bit of everything and make an original boxed set. (Well, you still have to choose some to fill the box!)



Minamoto Kitchoan
509 Madison Ave., (bet. 52nd & 53rd Sts.)
New York, NY 10022
TEL: 212-486-3747 | www.kitchoan.com

"We both love mochi sweets!" There is no café space at Minamoto Kitchoan, but you can enjoy your purchases sitting on the bench covered with traditional red cloth.
Matcha Chocolat Mochi

Tsuya

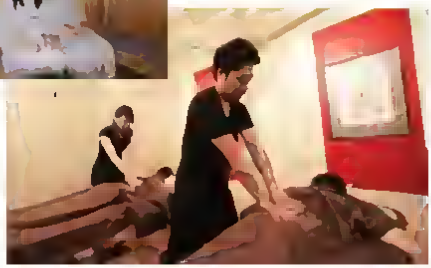
Relaxation

Shiatsu Massage @ iDo Holistic Center

All New Yorkers should take time to relax the body and soul. It is therefore a very practical and appealing option to get shiatsu massages and unwind together on Valentine's Day. During the month of February, iDo Holistic Center in Midtown is offering two shiatsu packages (70 min. and 110 min.) specially designed for couples. The 70-min. package includes an herbal sauna and body massage, while the 110-min. course comes with the additional choice of a facial or scalp massage. Both packages will be offered at more than 50% off their regular prices.

iDo Holistic Center
22 E. 49th St., (bet. Madison & 5th Aves.) 3rd Fl., New York, NY 10017
TEL. 212-599-5300 / www.idocenter.com

The dry sauna at iDo is equipped with natural herbs, which have a relaxing yet uplifting smell.



Special Menus, Deals and Discounts for Your Valentine's Day Plan

Buy 1 Get 1 Free Gekkeiken's Sparkling Saka "Zipang"
Flute Bar & Lounge
Chic and intimate Flute Bar & Lounge specializing in Champagne and sparkling wine will have a promotion of Gekkeikan's sparkling sake, Zipang, during its Happy Hour (5-8 pm on Tuesdays) in the month of February. In all three locations of Flute, those who order Zipang will receive another bottle (Reg. $17) for free.
Locations: Flute Midtown
205 W. 54th St., (bet. 7th Ave. & Broadway), NYC 10019

Flute Gramercy
40 E. 20th St., (bet. Park Ave. S. & Broadway), NYC 10003

Flute East Side
303 E. 53rd St., (bet. 1st & 2nd Aves.), NYC 10022
www.flutebar.com

Valentine's Day Special Dinner
Kokage
Enjoy a special Valentine's Day menu for $60/person featuring an appetizer, hand-made soba noodles, a main course of 6 types of hand-rolled sushi including fresh fish such as tuna and sea urchin, dessert of crispy Japanese dried sweets and matcha green tea.
Location: 125 E. 39th St., (bet. Lexington & Park Aves.)
New York, NY 10016
TEL. 212-228-4873

5-Course Prix Fixe Dinner
MEGU
On Valentine's Day, MEGU features the best of regional Japanese cuisine with a luxurious 5-course meal which includes unique appetizers, chef's choice sushi, Kobe beef sirloin steak or lobster, and a special dessert plate. Available only at the Tribeca restaurant. $150/person.
Location: 62 Thomas St., (bet. West Broadway & Church St.)
New York, NY 10013
TEL. 212-964-7777 / www.megurestaurants.com

7-Course Dinner with Optional Sake/Wine Pairing
Wasa
A special 7-course Valentine's dinner is available February 10-16. A sommelier can provide saka or wine pairings for those who order the course dinner. A la carte is not available on February 14. $68/person. Saka/wine pairings are additional.
Location: 108 E. 4th St., (bet. 1st & 2nd Aves.), New York, NY 10003
TEL. 212-777-1978 / www.wasa-ny.com

10% Off Valentine's Sale
Auto Freak
Located at Mitsuwa Marketplace, auto supplies shop, Auto Freak fulfills all your auto parts needs, offering air fresheners, car mirrors, and fashionable cell phone covers for your convenience. Now for Valentine's Day, Auto Freak is selling almost all their products at 10% off. Some exclusions may apply.
Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-8776 / www.mitsuwa.com/english/

Valentine's Day Flower Arrangements
Kiteya SoHo
Make your Valentine's Day gift unforgettable with a unique flower arrangement created by a flower designer at Kiteya from February 12-14. Art Chocolat de Gion from Patisserie Gion Sakai is also available to make your gift special.
Location: 464 Broome St., (bet. Greene & Mercer Sts.)
New York, NY 10013
TEL. 212-219-7505 / www.kiteya.com

Couple's Massage Packages
iDo Holistic Center
Two special packages are available from now until the end of February: 70-minute package which includes a 40-minute body massage & 30-minute herbal sauna for $99/couple (Reg. $200). 110 minute package which includes a 65-minute body massage & 30-minute herbal sauna & 15-minute facial massage or scalp massage for $198/couple (Reg. $420).
Location: 22 E. 49th St., (bet. Madison & 5th Aves.), 3rd Fl.
New York, NY 10017
TEL. 212-599-5300 / www.idocenter.com

Beautiful Couple's Package
Tosh Hair Supreme
Through the end of February, a man can get a hair cut while the woman enjoys $40 off of one of 3 facial treatments ($80/$100/$120) which use skincare products found in famous Japanese salons. For details, call or check their Facebook.
Location: 1550 Lemoine Ave., Fort Lee, NJ 07024
TEL. 201-461-3637
www.toshhair.com

Valentine's Customized Treatments
Nihon Day Spa
Until February 28th, customized treatments are available to meet the needs of each customer's skin condition. Three packages focusing on facials are available (60/90/120 minutes). The 120-minute package includes a 60-minute facial and a 60-minute back treatment. Gift certificates are available.
Location: 15 W. 44th St., (bet. 5th & 6th Aves.), 10th Fl.
New York, NY 10036
TEL. 212-575-7692

Minamoto Kitchoan

CHOCOLAT MOCHI

Pure chocolate wrapped in rice cake topped with cocoa powder

WHITE PEACH JELLY

Japanese style jelly made from fresh high quality white peach.

AYASHIRABE

Milky flavor white bean paste(contains egg yolk) wrapped in Japanese cake.

WWW.KITCHOAN.COM

MADISON AVENUE 509 Madison Ave. (bet. 52nd & 53rd St.) New York, NY 10022 212-489-3747
NEW JERSEY 595 River Rd. (Mitsuwa Marketplace) Edgewater NJ 07020 201 313-9335

Kokage

non-vegan sister restaurant of Kajitsu

Valentine's Day Special Dinner

Feb. 14th, 2014

4 course dinner
($60)

* Reservation required

125 E. 39th St.
(bet. Lex and Park Ave)
1st Fl. Kokage / 2nd Fl. Kajitsu
212-228-4873
www.kajitsunyc.com

M by MEGU

KOBE BEEF BURGER

Raise a glass of beer and indulge in a [illegible] succulent Kobe Beef Burger!

Kobe Beef Burger
with truffle French fries $22

M BY MEGU WWW.MEGURESTAURANTS.COM 62 Thomas Street, New York, NY 10013 212-964-7777

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Art Chocolat de Gion

Not only taste but visual beauty.

OCHA TASTING EVENT WITH IPPODO

You will feel the beautiful taste of Ocha from Kyoto.

2/21 17:00~ 2/22 13:00~ Free

*If you want to try to brew Ocha with instructions, payment is required

464 Broome St NYC | 212-219-7505 | www.kiteya.com

Mon-Sat 11am-7pm Sun 12pm-6pm, Wed closed

matcha LOVE® by ITO EN

For Valentine Gift NEW Arrival

A set of perfect quality tea leaf

From $12~ each.

Choose 2 from 3 kind of tea leaf for a set $23

Featuring Matcha, Whole Leaf tea, Teaware & Gifts, Tea Ice Cream & Lattes, and much more

For on-line shopping, we invite you to visit our website www.itoen.com

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Edgewater NJ 07020

Tel (201) 941-1301

Mon-Thu 9:30 AM - 8:15 PM

Fri-Sun 9:30 AM - 8:20 PM

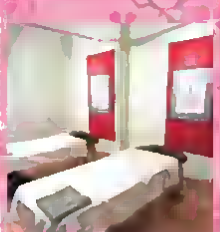
ITO EN

VALENTINE COUPLE SPECIAL until 2/28/2014

70min Package

Includes a 40 min. body massage and 30 min. herbal sauna

$99 for two (reg. $200)



110min Package

Includes a 65 min. body massage, 30 min. herbal sauna, and 15min facial or scalp massage

$198 for two (reg. $420)

iDo Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain and specializes in Japanese Shiatsu massage.

医堂 iDO Holistic Center

TEL: 212-599-5300

www.idocenter.com

22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.)

Valentine's Day

Customized Facial Treatment Until 2/28/14

Healthy glowing skin with a personalized treatment plan

60min ⋯› $70 ($120 Value)

90min ⋯› $95 ($150 Value)

Recommended

(Facial & Back)

120min ⋯› $120 ($200 Value)

Gift certificates are available for that special someone.

Nihon Day Spa

15 W. 44th St. 10th Fl. (bet. 5th & 6th Ave.)

Mon-Fri 10am-9pm

Sat & Sun 10am-7pm

Reservations required. Please call for details

212-575-7692

Exclusive Valentine's Day offer
by a veteran Japanese hairstylist and an expert esthetician.

Visit us as a couple for treatments,

$40 OFF

toward a facial treatment
(reservation required)

Scan the QR code
to get details of the offer and facial treatments on our Facebook page or please call us.

Tosh
Hair Supreme

Experience Peace of Mind.
1550 Lemoine Ave (Fort Lee Plaza, 2nd Fl.)
Fort Lee, NJ 07024 Free parking
TEL 201-461-3637 available

MIKI HOUSE

Happy Valentine's Day for Your Family!

MIKI HOUSE Online Store is now open.
Visit mikihouse-usa.com or our store at Bloomingdale's 59th Street

Valentine Course 2014 **$68**
7 Course Special Dinner

Please select one item from each section below

<Amuse>
• Fried soba noodle sale

<First>
• Uni lover (with French Osetra caviar +$18)
• Uni & Wagyu tartar sushi
(with French Osetra caviar +$10)

<Second>
• Scallop *chawanmushi* (egg custard soup)
• Grilled shrimp Caesar salad

<Third>
• *Wagyu* & mushroom skewers (2pcs)
• Assorted sashimi

<Fourth>
• Simmered black cod
• Roasted chicken in a ceramic plate

<Main>
• Eel empura
• Snow crab chirashi (with Uni +$18)
• Stone grilled sirloin steak
• Duck & foie gras teriyaki (+$10)
• Stone grilled *Wagyu* beef steak (+$25)

<Dessert>
• Chilled "Zenzai" with chestnut
• Tofu flan
• Fig & mascarpone ice cream
• Mochi ice cream
• Extra rich brownie (*"Arare"* mochi ice cream +$3)

From 2/10 (Mon) to 2/16 (Sun)
All guests women will receive a "10 Pc. set pack only Valentine version

Sommelier will provide yoc sake or wine match with course

Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

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With A
Zipang
Sparkling Sake

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BAR & LOUNGE
303 E. 53rd St., NYC 10022
40 E. 20th St., NYC 10003
205 W 54th St., NYC 10019

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Zipang Gekkeikan Sake 7% Alc./Vol. Produced and Bottled by Gekkeikan Sake Co., Ltd., Kyoto, Japan
Imported by Sidney Frank Importing Co., Inc./New Rochelle, NY

KAWAII in New York

By Julie Szabo

Perhaps no Valentine's Day offering is more kawaii than luxury, lacy lingerie. Japanese labels have cornered the market on scanty style statements that are equal parts cute and hot. Here's a sampling of tops, bottoms, and other barely-there items designed to get you in the mood for love.

When a legendary supermodel and a legendary German lingerie label team up, the result is the Helena Christensen for Triumph collection. The *Elysia* top sports very kawaii details: a butterfly-shaped opening at the front, and wing-like tulle accents at the shoulders.
http://us.triumph.com/elysia-by-helena/d/24600_c_104_cl_12984

© Wacoal America, Inc.

Anything pink – whether subtle rose or fabulous fuchsia – from b.tempt'd by Wacoal would make a va-va-voom Valentine. But our favorite is the *Lace Kiss Chemise*, available in a palette perfect for February 14: Morning Glory Pink, Lipstick Red and Night (Black). www.btemptd.com

© Bradelis NY

To really knock your Valentine's socks off – while emphasizing the body part known in French as la poitrine – try the *Bust Up Shaper by Bradelis NY*, a contemporary spin on the come-hither corset.
www.bradelisnewyork.com

Finally, Naja lingerie is not Japan-made, but it is definitely Japan-inspired. The *Miyoko Loves a Dragonh* collection features a panty made of Peruvian sourced Pima cotton, hand-printed on its back side with Shunga (Japanese erotic art).
http://www.Naja.co

Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Ammah Jones

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
© Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

FASHION

Upper West	**Bit'z Kids***	
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415		Clothing
Upper East	**R by 45rpm**	
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-5545		Clothing
Upper East	**Seigo Accessories**	
1242 Madison Ave (bet. 89th & 90th St.) 212-534-4275		Accessories
Midtown West	**UNIQLO**	
31 W. 34th St. (bet. 5th & 6th Ave.) 877-486-4756		Clothing
Midtown East	**Miki House**	
1000 3rd Ave. (at Bloomingdale's)		Clothing
Chelsea	**Jueko Yoshioka**	
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) 212-206-8302		Clothing
Gramercy	**Bradelis New York***	
96 Madison Ave. (bet. 27th & 28th St.) 212-595-2223		Lingerie
West Village	**Yemak**	
321 1/2 Bleecker St. (bet. Christopher & Grove) 212-807-9100		Clothing
East Village	**Petricia Field***	
306 Bowery (bet. Huston & Bleecker St.) 212-966-4065		Clothing
East Village	**Tokio 7***	
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443		Clothing
East Village	**Tokyo Joe**	
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724		Clothing
Tribeca	**Bit'z Kids Tribeca**	
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0803		Clothing
Tribeca	**Mike Ieetome**	
93 Reade St. 2 Fl. (bet. 5th & 6th Ave.) 212-966-7777		Clothing
Soho	**Arth**	
75 W. Houston St. (Wooster & W. Broadway) 212-539-1431		Accessories
Soho	**Bradelis New York***	
211 Elizabeth St. (bet. Prince & Spring St.) 212-041-5629		Lingerie
Soho	**Faciel Iedex**	
104 Grand St. (at Mercer St.) 646-613-1055		Eyewear
Soho	**Kaori's Closet**	
71 W. Houston St. (Wooster St. & W. B way) 212-387-7758		Lingerie
Soho	**Mieko Mintz**	
95 Thompson St. (bet. Spring & Broome St.) 212-627-1524		Clothing
Queens	**Bradelis New York***	
135-20 35th Ave. #HL 219 Flushing, NY 11354 718-353-1345		Lingerie
New Jersey	**Miki House**	
400 Hackensack Ave. Hackensack, NJ 07601 –		Clothing
New Jersey	**UNIQLO**	
1 Garden State Plz. Paramus, NJ 07652 877-486-4756		Clothing

J-POP CULTURE

Midtown West	**Book Off***	
49 W. 45th St. (bet. 5th & 6th Ave.) 212-685-1410		Book
Midtown West	**Jim Henley's Universe***	
4 W. 33rd St. (bet. 5th Ave. & Broadway) 212-268-7099		Manga
Midtown West	**Kinokuniya Bookstore**	
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700		Book
Midtown West	**Midnight USA**	
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-827-0502		Video Rental
Midtown West	**Midtown Comics***	
200 W. 40th St. (at 7th Ave.) 212-302-8132		Manga
Midtown East	**Midtown Comics***	
459 Lexington Ave. (at 45th St.) 212-302-8132		Manga
Chelsea	**Cosmic Comics**	
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) 212-460-5322		Manga
Chelsea	**Imege Anime***	
242 W. 30th St. (bet. 7th & 8th Ave.) 212-631-0866		Anime

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Year of the Horse
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West Village **AC Gears**
69 E 8th St (bet Broadway & University Pl) 212-260-2266 — J Goods

East Village **Kim's Video St. Marks**
124 1st Ave (bet 7th St & St. Marks Pl) 212-533-7330 — Video Rental

East Village **St. Marks Comics**
11 St Marks Pl (bet 2nd & 3rd Ave) 212-598-9433 — Manga

East Village **Saarise Mart**
4 Stuyvesant St (bet 3rd Ave & 9th St) 212-598-9040 — Video Rental

East Village **Tay Takyo***
91 2nd Ave (bet 5th & 6th St) 212-473-5424 — Toy

East Village **Videa Gamas New York***
202 E 6th St. (at 3rd Ave) 212-539-1033 — J Goods

Soho **Saarise Mart, Soho**
454 Broome St (W Broadway & Wooster St) 212 219-0033 — Video Rental

Brooklyn **Zakka Corp***
155 Plymouth St (bet. Jay & Pearl St) 718-801-8037 — Book

Queens **Anima Castle***
35-32 Union St Flushing NY 11354 347-438-1236 — Anime

Long Island **Anima Castle**
77 Searing Ave Mineola NY 11501 516-216-4484 — Anime

New Jersey **Gaadam Planet***
544 10th St. Palisades Park NJ 07650 201-944-5305 — Toy

TRADITIONAL

Midtown East **Miaamoto Kitchoan***
509 Madison Ave (bet 52nd & 53rd St) 212-413-3747 — Confectionary

Midtown East **Precious Pieces**
5 Tudor City Pl (bet. 40th & 41st St.) 212-682-8505 — Parchment

Chelsea **KYOTOYA***
23 W 19th St (bet 5th & 6th Ave) 212-414-0720 — General

East Village **Makari**
97 3rd Ave (bet 12th & 13th St.) 212-995-5899 — Antique/ General

Soho **Kimaao House**
131 Thompson St (bet Prince & Houston) 212-505-0232 — Kimono

KITEYA SOHO*

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more! Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.

454 Broome St (bet Mercer & Greene St) 212-219-7505 www.kiteya.com — General

New Jersey **Mars New York**
535 River Rd Edgewater NJ 07020 201-945-1134 — General

Pennsylvania **Monhata International**
428 N 13th St #2C Philadelphia PA 19123 215-238-1329 — General

Online **Wuhan New York**
www.wuhannyc.com 212-231-1162 — Towel

Online **J-Life International, Inc**
Live Japan living the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1835 Conway NH 03818 866-933-9291 www.jlife.international.com — Home Decor

GALLERY

Upper West **Gallery Sakiko**
155 W 68th St. (bet. B'way & Amsterdam) 212-496-3263 — Gallery

Midtown East **Ronin Gallery***
425 Madison Ave (at 45th St.) 212-688-0188 — Gallery

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet. 25th & 26th St.) 212-360-1145 — Gallery

Chelsea **Daishi Gallery**
521 W 26th St (bet. 10th & 11th Ave.) 212-695-8035 — Gallery

Lower Mhn **gallary oaetwentyaight**
128 Rivington St (bet. Norfolk & Essex St.) 212-674-0244 — Gallery

Queens **Gallary Gen**
47-06 35th St, Long Island City NY 11101 718-392-7717 — Gallery

OTHER

Midtown West **Toha Shaji N.Y.***
530 9th Ave (bet. 38th & 37th St.) 212-467-7405 — Jewelry Supply

Midtown East **Ippodo Tea**
125 E. 39th St (bet. Lex & Park Ave.) 212 370-0008 — Other Goods

Gramercy **Hannan**
20-24 E 20th St (bet Park & Broadway) 212-475-7484 — Other Goods

Lower Mhn **Tha Maadarias Tea Raom**
21 Howard St #201 (Lafayette & Broadway) 917-797-1091 — Other Goods

Online **IKI Japan**
www.ikijapan.com 650-581-5764 — Other Goods

Online **LUPICIA Fresh Taa**
www.lupicausa.com 866-574-4632 — Other Goods

HOUSEHOLD GOODS

Upper East **Sara Japaaase Pottery***
950 Lexington Ave (bet. 68th & 70th St.) 212-772-3243

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.) 212-681-9333

Tribeca **Koria***
57 Warren St (bet. Church St & W Broadway) 212 587 7021

Queens **Saito Trading**
41-28 27th St Long Island City NY 11101 718-472-5413

New Jersey **Kitchenwara Central***
1535 Lemoine Ave Fort Lee NJ 07024 201-886-0003

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.
© Coupon available at **www.chopsticksny.com**
★ Chopsticks NY available to pick up

GROCERY

Village **M2M B'way & 114th**
2935 Broadway (bet 114th & 115th St.) 212-280-4500 — Japanese

Midtown West **Dainobu***
30 W 56th St (bet 5th & 6th Ave.) 212-707-0525 — Japanese

Dainoba*
129 E 47th St (bet 3rd & Lexington Ave.) 212 755-7380 — Japanese

Katagiri & Co.,Inc*
224 E 59th St (bet. 2nd & 3rd Ave.) 212 755-3566 — Japanese

Sunrise Mart Midtowa*
12 E 41st St (bet. 5th & Madison Ave.) 646-380-3280 — Japanese

TDMIYA*
239 E 53rd St (bet. 2nd & 3rd Ave.) 212-610-7311 — Japanese

Koreatown **H Mart Haa Ah Ream**
25 W 32nd St (bet. 5th Ave. & Broadway) 212-695-3289 — Korean

Woorijip
12 W 32nd St (bet 5th Ave. & Broadway) 212 244-1115 — Korean

Japaa Premiam Beef
57 Great Jones St (bet Bowery & Lafayette) 212 260-2333 — Other

M2M E Village*
55 3rd Ave (bet. 10th & 11th St.) 212-353-2698 — Japanese

Sunrise Mart Astor Pl.*
4 Stuyvesant St 2 Fl (bet 9th St & 3rd Ave.) 212 598-3040 — Japanese

Tohyo Mart*
61 Mulberry St (bet Bayard & Canal St.) 212-962-4622 — Japanese

Pearl River Mart*
477 Broadway 2 Fl (bet Grand & Broome St.) 212-431 0002 — Chinese

Sunrise Mart SoHo*
494 Broome St (Wooster St & W. Broadway) 212 219-0033 — Japanese

Prospect Lefferts Gardens **Midoriya***
167 N9th St Brooklyn NY 11211 718-599-4690 — Japanese

Family Market*
24-15 Broadway Astoria NY 11106 718-956-7925 — Japanese

Queens **H & Y Marketplaca**
150-51 Northern Blvd Flushing NY 11354 718-461-1811 — Korean

Queens **H Mart Northern 156**
156-40 Northern Blvd. Flushing NY 11354 718-888-0005 — Korean

Queens **H Mart Northern Blvd**
161-40 Northern Blvd Flushing NY 11354 718-358-0700 — Korean

H Mart Union
29-02 Union St Flushing NY 11354 718-445-5656 — Korean

H Mart Williston Park*
400 Hillside Ave Williston Park, NY 11596 516-699-0270 — Korean

Queens **H Mart Woodside**
59-14 Woodside Ave Flushing NY 11377 718-446-0755 — Korean

Queens **Sakura-ya**
73-05 Austin St Forest Hills NY 11375 718-268-7220 — Japanese

Sunnyside **Taiyo foods***
45-08 44th St Sunnyside, NY 11104 718-392-2233 — Japanese

Nassau **H & Y Marketplaca**
475 Hempstead Rd Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck*
495 Great Neck Rd Great Neck, NY 11021 516-482 3113 — Korean

Nara Japanese Foods*
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QUALITY SEAFOOD THAT CAN UPGRADE RESTAURANT STANDARDS

Using fresh, high-quality ingredients is crucial to raising the overall image of a restaurant. Because of this, food providers are great supporters and collaborators for anyone in the restaurant business. True World Foods (TWF), a premier wholesaler and distributor of a full line of fresh and frozen seafood and grocery items in North America, has gained immense trust from restaurants because of its unparalleled services. Here, we'll take a look at how TWF keeps its quality so high.

Distributing Fresh Fish Daily

One of TWF's well-appreciated services is that it can deliver fresh seafood daily in order to keep locally caught fish alive. TWF has separate tanks for specific kinds of fish, such as fluke, blowfish, stonefish, mantis shrimp, eel, blackfish, porgy, abalone, as well as for king crabs and lobsters. Since they all have different requirements for temperature, sodium concentration, water freshness, amount of oxygen, et cetera, this is not economical, but TWF spares no expense in order to distribute fish that are as fresh as possible.

Sashimi-Quality Fish Directly from Japan

TWF also takes tremendous care in importing fish from Japan. Their fish experts in Japan find best quality fish, mainly in the Tsukiji and Fukuoka fish markets. The experts are quite knowledgeable about harvest trends, seasonal differences, and local fishery towns, which helps them choose the best fish each day. The chosen fish are then directly shipped to the U.S. the same day.

Higher Safety and Quality Inspection Standards

TWF has in-house safety rules that have higher standards than anywhere else, rules that are even stricter than those of the U.S. Food and Drug Administration (FDA)'s management system, Hazard Analysis & Critical Control Points (HACCP). For locally caught fish, TWF deals only with reliable fishermen who are HACCP-approved in order to enable traceability in the company's live tanks, it uses UV sterilization and many other intricate methods of care, as described above.

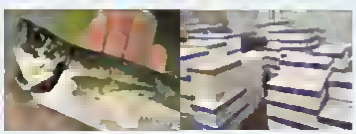
As soon as a fish shipped from overseas arrives in the U.S., it is immediately taken to TWF's U.S. Department of Commerce–certified facility, where it is tested for wholesomeness and possible contaminates according to FDA protocols. Once the fish has been cleared by the FDA, TWF employees inspect the fish again for any signs of damage or deterioration of quality before delivering it to a restaurant.

One-Stop Shop for Restaurants

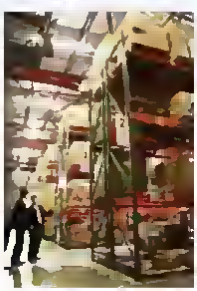
Most food-industry people think that TWF specializes solely in seafood, but its business repertoire is much larger than it seems. From non-seafood groceries to kitchen utensils and cooking equipment, the company offers a wide selection of items--everything you need for opening a restaurant. With its ample stock of products, profound knowledge, great network, and a thorough consultation, TWF can support your restaurant and help it grow.

Locally caught fish are stored alive in fish tanks. Each tank is for a particular kind of fish. Temperature control is one of the most important factors, as a slight change can alter the pH balance, jeopardizing the life of the fish.

No one knows more about fish than Japanese people who traditionally eat fish raw. TWF's buyers select the very best fish in world famous fish markets in Japan (Tsukiji and Fukuoka) for shipping to the U.S.



One of the secrets behind how TWF consistently delivers high quality fish is that it sets strict quality inspection standards for itself. Even after fish have met HACCP standards, TWF's staff inspect them again before shipping them to restaurants.



TWF stocks a huge variety of grocery items, allowing you to start a restaurant business instantly.

True World Foods @ the International Restaurant Foodservice Show of NY

March 2–4

The International Restaurant & Foodservice Show of New York is the only all-encompassing event in New York for the restaurant and food service industry, making it a one-stop source for everything you need to succeed in today's market. TWF is a regular of this event, showcasing its products and how it maintains high quality, as well as offering demonstrations, lectures, and tastings. It will be a great chance to explore what True World Foods can offer.

Booth number: 1545

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Sizzling Nabe: The Ultimate Winter Comfort Food

Everyone loves barbecuing outside in the summer. Japanese nabe (hot-pot dishes) are like a winter version of the summer barbecue, allowing you to share a tabletop hot pot with a group of people and enjoy freshly cooked toppings. Nutritiously well balanced, nabe not only warms you up from inside but also cheers you up through fun conversation. From shopping for ingredients to appreciating the final sip of soup, here we show you step by step how to enjoy nabe at home.

What You Need for Nabe

Although there are no strict rules for making nabe, there are some things you should know for your nabe to be successful! Here is a list of things you will need, all of which can be purchased at Japanese grocery stores.

1. Dashi (Broth): Dashi made with *kombu* (kelp) is the most popular. You can also use *katsuobushi* (bonito flakes), instant dashi packs, granulated dashi powder or condensed dashi sauce to make the broth. Also, there are types of nabe dishes that do not need any dashi at all because great *umami* (savory taste) comes from all the toppings. To avoid the hassle of making a broth, ready-made nabe soup stocks are available these days.

2. Go (Toppings): A variety of seafood and meats are popular main toppings, and vegetables are usually used as side toppings. Tofu, *atsu-age* (deep-fried tofu), and fish cakes are also common toppings. (If you are a vegetarian, of course, you can use only vegetables.)

3. Dipping Sauce: If your soup has a strong flavor, you can eat the toppings with the soup. If the soup is lightly seasoned, try dipping the toppings in ponzu or sesame sauce.

4. Condiments: Condiments really kick up the flavor of the toppings. Examples include chopped scallions, grated ginger, grated daikon radish, *yuzukosho* (yuzu chili paste), *togarashi* (chili pepper), and your favorite citrus fruits and herbs.

5. Noodles or Rice. After you have finished eating most of the toppings, all that's left is the soup filled with the umami from all the toppings. You should use this to make a noodle soup, risotto, or *zosui* (rice soup).

Photo images courtesy of Taiyo Foods (45-08 44th St., Sunnyside, NY 11104 / 718-392-2233)

Popular Nabe Recipes

Yosenabe (Assorted Seafood Nabe)

Ingredients: Serves 4

- ❑ 5 cups water ❑ 8-inch-long piece of kombu
- ❑ 12–16 head-on shrimp
- ❑ 1 lb monkfish (or any other fish you like)
- ❑ 1 dozen littleneck clams
- ❑ 1 package medium firm or silken tofu
- ❑ 12 shiitake mushrooms ❑ 1 package enoki mushrooms
- ❑ Your choice of assorted greens (baby bok choy, nappa cabbage, spinach, shungiku chrysanthemum leaves, etc.)
- ❑ 1 bunch scallions ❑ Sake to taste
- ❑ 2 servings of frozen udon noodles

Directions:

(Preparing the toppings)

1. Soak kombu with 8 cups of water in pot for about 30 minutes.
2. Devein shrimp by inserting bamboo skewer in back. Marinate in some sake.
3. Slice fish into bite-sized pieces and marinate in sake.
4. Wash clams well in cold water.
5. Cut tofu into bite-sized squares.
6. Cut off stems of enoki mushrooms.
7. Clean shiitake with wet paper towel (or brush them) and cut stems off.
8. Cut all vegetables into bite-sized pieces.

Tip: By marinating seafood with sake, you can get rid of excess "fishiness" and give extra flavor to the toppings.

(Cooking in the hot pot)

1. Bring water to boil and remove kombu. Add 1/2 cup of sake.
2. Add some seafood, tofu, and vegetables and simmer. (Adjust heat to keep them simmering.)
3. As ingredients are cooked, dip in sauce and eat.
4. Keep adding ingredients to the hot pot as you eat others.
5. When most of the ingredients in the hot pot are gone, add frozen udon and simmer for a few minutes.
6. Add some chopped scallions and serve.

Tips: Keep skimming off the scum on the surface with a ladle to keep the cooking broth clean and clear. Avoid overcooking the seafood. Turn off the heat when you have too many toppings in the pot.

(Preparing dipping sauce and condiments)

Ingredients: ponzu, *goma-dare* (sesame sauce), grated daikon radish, grated ginger, yuzu (can substitute lemon or lime), finely chopped scallions, and *yuzukosho* (spicy yuzu paste)

Tip: If you use yuzu, the skin has an amazing flavor, so just peel it off and add it to the sauce as well.

Pork Meatball Nabe

Ingredients: Serves 4

❑ 6 cups water ❑ 8-inch-long kombu ❑ 3 1/2 ounces dried harusame (cellophane or mung bean noodles) ❑ 1/2 whole nappa cabbage ❑ 1 bunch *nira* (garlic chive) ❑ Ponzu, sake to taste ❑ 2 cups cooked rice ❑ 1-2 eggs

(For pork meatballs)

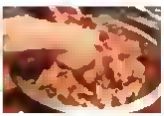
❑ 1lb ground pork (can substitute beef, turkey, chicken or other minced or ground meat) ❑ 1 tbsp mirin ❑ 2 tbsp soy sauce ❑ 1 pinch of salt ❑ 1/2 tsp black pepper ❑ 1 tbsp grated ginger (more or less) ❑ 2 tbsp sesame oil ❑ 3 tbsp *katakuriko* (potato starch) ❑ 1 egg ❑ 1/3 cup chopped scallions

Recipe courtesy of Misaki Sasa www.japaneseculinarystudionyc.com

Directions:

(Preparing the toppings)

1. Soak kombu with 8 cups of water in pot for about 30 minutes



2. In bowl, add all meatball ingredients and mix very well until it becomes a smooth paste
3. Soak harusame noodles in warm water for 5 minutes and set aside.
4. Cut nira into 3-inch-long pieces.
5. Cut nappa cabbage into bite-sized pieces.

(Cooking in the hot pot)

1. Bring water to boil and remove kombu. Add 1/2 cup sake and 1 cup ponzu (more or less according to your taste)
2. Add nappa cabbage, nira, and harusame and simmer.
3. Scoop some pork paste with a teaspoon and form into small ball using the wall of the bowl. Repeat and drop each ball into simmering broth.
4. When meatballs are all cooked through, serve with other ingredients in individual bowls.
5. Adjust taste by adding more ponzu and condiments.

6. Keep adding vegetables, harusame, and meatballs as you eat.
7. When most nabe ingredients are gone, add cooked rice.
8. Simmer for a few minutes until rice absorbs some liquid and becomes soft.

(You can also beat some eggs, drizzle them on the surface, and stir to make egg-drop zosui.)

9. Sprinkle some chopped scallions and serve.

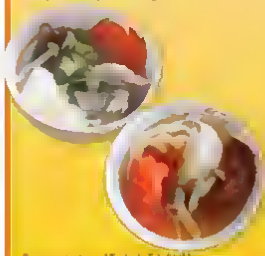
(Preparing dipping sauce and condiments)

See Yosenabe recipe.

Tip: Sriracha sauce also goes very well with this type of nabe.

Creative Nabe Ideas

Mr. Toshiaki Takahashi, manager of Taiyo Foods and former sous-chef of Kanoyama Restaurant, shares easy and creative nabe ideas that allow you to make multiple dishes in one pot. All the ingredients used here can be purchased at Taiyo Foods, a one-stop shop for Japanese groceries.



Recipes courtesy of Toshiaki Takahashi

Tofu Nabe to Tonyu Nabe (Soymilk Nabe) to Curry Risotto/Tonyu Miso Udon Noodles

Soup: Dashi powder, water

Toppings: Silken tofu, mushrooms, nappa cabbage, carrots, daikon radish, cabbage, chicken

Other ingredients: Miso, curry powder, baking soda, cooked rice or udon noodles

1. Make dashi and add toppings to enjoy **Tofu Nabe** with ponzu dipping sauce.
2. After enjoying that, leave a little bit of tofu and add one teaspoon of baking soda. The tofu dissolves into the broth, which becomes a milky soup.* Then add miso and curry powder to your taste and enjoy **Tonyu Curry Nabe**.
3. After eating most of the toppings, you can make **Curry Risotto** or **Tonyu Miso Udon Noodles** **.

*Tofu skin rises up to the surface—you can scoop it up and enjoy fresh tofu skin.
**If the curry flavor overpowers the miso, risotto is recommended. On the other hand, if the miso flavor is stronger, udon noodles would be better.

Tomato Nabe to Pasta Soup

Soup: Clear soup (chicken, beef, or vegetable broth), ketchup, dried red peppers, soy sauce, brown sugar

Toppings: Tomato, cabbage, onions, sausage, bok choy, mushrooms, fish cakes, etc.

Other ingredients: Thin pasta noodles, olive oil

1. Make soup stock with your favorite base ingredient(s) and season lightly.
2. Add toppings and simmer. Enjoy **Tomato Nabe** like pot-au-feu.
3. Once you finish eating all the toppings, add soup stock and bring to a boil.
4. Add thin pasta noodles.
5. Once it's done, adjust the seasoning to your taste and drizzle olive oil. Enjoy it as a Pasta Soup.

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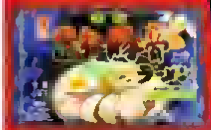

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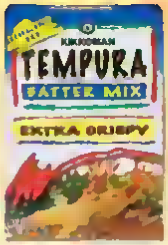

Tempura Batter Mix

Kikkoman Tempura Batter Mix is the secret to better batter. Not just for Tempura, its outstanding appearance, flavor, texture and holding power make it ideal for all kinds of fried foods – from appetizers to desserts. It's easy to use too. Just add ice water to create a rich, smooth batter that gives seafood, vegetables and poultry a delicate, crispy coating.

Katsu Sauce

Tangy, sweet and full of flavor, Kikkoman Katsu Sauce is a classic! This sauce is the traditional Japanese accompaniment for tonkatsu — Japanese style breaded pork cutlets. It's made from a specially balanced blend of applesauce, onion, tomato paste, carrots and naturally brewed Kikkoman Soy Sauce that adds flavor to meat and poultry. Use Kikkoman Katsu as an alternate dipping sauce for hearty recipes like breaded pork cutlets and chops, country-fried steak and chicken. It adds a flavor that everyone in the family will enjoy. This sauce is naturally low in calories and made without MSG.

kikkoman seasoning your life

Kikkoman is committed to taste and quality.
For great recipes, visit our website
www.kikkomanusa.com

[INGREDIENTS] Makes 2 servings

A
- ☐ 1 cup Kikkoman Tempura Batter Mix
- ☐ 1 teaspoon baking powder
- ☐ 2 eggs

OPTIONAL
- ☐ Pickled red ginger
- ☐ Shaved green seaweed flakes

B
- ☐ 3 cups packaged coleslaw mix or shredded green cabbage
- ☐ 1/3 cup sliced green onions
- ☐ 1 tablespoon vegetable oil
- ☐ 1 tablespoon Kikkoman Katsu Sauce or mayonnaise

[HOW TO COOK]

1. Combine A ingredients in large bowl. Beat together eggs and 1/3 cup water; whisk into dry mixture until smooth.
2. Next stir in B ingredients. Heat 1 tablespoon oil in large nonstick skillet over medium heat until hot. Spoon in half of batter mixture, spreading it out evenly into a 7 inch circle. Cook 5 minutes on each side until golden brown.
3. Remove to serving plate and spread Katsu Sauce on top, drizzle with mayonnaise and sprinkle with ginger and seaweed as desired. Cut in wedges and serve immediately.

Japanese Restaurant Review

Ivan Ramen Slurp Shop

Shamisen

Ramen Takumi

Asian Restaurant Review

Absolute Thai Homemade

Listings

Japanese Restaurant

Asian Restaurant

Ivan Ramen Slurp Shop

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Ivan Ramen Slurp Shop which has been the subject of endless rumors for over a year here in ramen-crazy NY, finally opened a restaurant in Midtown West. Owner, Ivan Orkin operates two ramen shops in Tokyo, and as a native New Yorker he made his triumphant return with the same one here. In the 1980s Orkin studied Japanese culture and language, and after graduation he moved to Japan, where he became fascinated by the country and its food. After returning to the States and refining his skills as a French chef, he went back to Japan and the ramen shop he opened there became the talk of the town. In fluent Japanese Orkin explains, "At the New York location, I want to provide the same taste that I do in Tokyo." *Classic Shoyu* is the ramen to try. To create his trademark "double soup," Orkin adds whole chicken to spacially developed dashi broth made from two types of dried bonito and dried baby sardines along with three other fish and simmers for 8 hours. Orkin's specially made noodles, which were unconventional in Japan, are also going strong. They are chewy and thin, and have rye mixed in. They go well with not only the soup, but also toppings such as homemade chashu (roast pork) that melts in your mouth, white scallions and glistening soft-boiled eggs. The reason Orkin picked the name "Slurp Shop" is that he wants the ramen culture of slurping while you eat it to take root here in NY. There is value in enjoying a meal of ramen from someone who truly understands Japan culture down to its manners.

Classic Shoyu. A light soup with stellar broth. Pictured here is the version with a soft-boiled egg ($2 extra) for $15. Other toppings include chili garlic oil ($1) and roasted tomatoes ($2).

Slurp Shop is located in the "Gotham West Market." It seats 22 at the counter and 24 at tables. The market itself holds about 175 people for seating and 415 people total, offering lots of seating choices.

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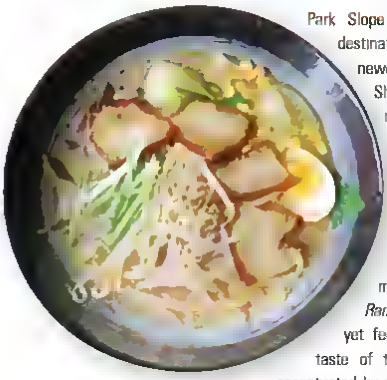
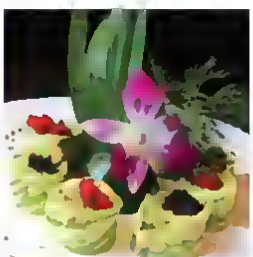


Park Slope in Brooklyn is a new destination for foodies. A newcomer on the block, Shamisen, offers a unique mix of authentic Japanese and Japanese fusion dishes in an upscale environment. "We are catering to sophisticated local crowds with mature palates," says Eddie Lee, manager. Their *Tonkotsu Ramen* has a layer of flavors yet feels very light. The clean taste of their pork bone broth is accentuated by a dash of soy sauce. They use thin straight noodles which the soup coats very well while the texture of the noodles complements the fresh vegetables. Also, they top with simmered pork belly instead of chashu roast pork, which adds richness to the dish. Shamisen is equipped with a full sushi bar, serving authentic sushi and creative rolls. All the dishes are made without MSG and the chef is always concerned with providing a healthy menu for customers. They can also provide dishes for vegetarians and vegans. The basement is a luxurious private party room with large video screens, where you can even enjoy karaoke. Both for business and pleasure, Shamisen is a great choice in Brooklyn.



Eel, squid, crab meat, seaweed salad and crunch wrapped with avocado and topped with home-made spicy mayo. *House Special Shamisen Roll* is popular among their variety of creative rolls.

Pork Buns: Slightly sweet skin and hearty pork belly make a nice contrast. The fresh slices of scallion contribute crunchiness to the soft buns and meat.

Conveniently located on the corner of 5th Avenue and 8th Street in Park Slope, Shamisen is furnished with a regular dining room, party room and sushi bar.

3 Best Sellers		
	• **Tonkotsu Ramen**	$10
	• **Pork Buns**	$7.50
	• **House Special Shamisen Roll**	$14

Ramen Takumi

1 University Pl. (bet. Waverly Pl. & Washington Sq. E.), New York NY 10003
TEL. 212-229-2752 | www.ramentakumi.com
Sun-Thu. 11:30 am-11 pm, Fri-Sat: 11:30 am-11:30 pm

Ramen Takumi located in the University Place neighborhood area caters to a diverse clientele of NYU students, locals and tounsts. They all flock to this wood paneled intimate spot for warm bowls of thin, straight noodles served in generous portions. Takumi's best seller is the *Shio Ramen*, which has a natural salt flavored broth that is cooked for six and a half hours. The stock is made with both chicken bone and pork bone, as well as an intricate mix of onion, scallions, garlic, ginger, dried anchovies, kombu, and soda-bushi (dried bullet mackerel) to balance out the gaminess. In the cold winter months, heartier varieties such as the *Curry Ramen* are also popular. Chef Brian Baek says that he purposely cooks his noodles so that they remain slightly chewy, which is a surprise to some. He describes the appeal of his ramen as being lighter and cleaner than typical types, leaving you room to enjoy some of the restaurant's other delicious offerings. Rare for a ramen joint, Takumi has a sushi bar and a wide variety of original rolls. Also not to be missed are appetizers such as the juicy gyoza and shumai. For those who like to enjoy alcohol with their meals, the drink menu features 14 kinds of sake, plum wine and four types of beer on tap for $4.

Topped with an abundance of toppings of egg, ground chicken, chicken breast, scallions, bamboo shoots and ginger pickles in curry flavored broth. Takumi's *Curry Ramen* is a perfect energy-boosting dish in this cold weather.

Gyoza dumplings come in three flavors of pork, vegetable and shrimp.

Shio Ramen highlights chewy noodles in natural shio (salt) flavored broth with pork slices, bamboo shoots, salt flavored egg, seaweed, scallion and scallop powder.

3 Best Sellers		
	• **Shio Ramen**	$10.45
	• **Curry Ramen**	$11
	• **Miso Ramen**	$10.95

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Th F Sa Su Day Close | Delivery
Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

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★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69 Su L
Time Warner Ctr. 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20 L
2016 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-5616

Haru — $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-579-5655

Ichie Restaurant — $20 M
53 W. 106th St. (bet. Manhattan & Columbus Ave.)
212-865-4866

Jia Ramen* — $15 L
3183 Broadway (at 125th St.)
646-559-2961

Kitaro — $20 L
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-8008

Kouzaa — $25 L
685 Amsterdam Ave. (at 93rd St.)
212-280-9059

Kuma Sushi — $30
185 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6226

Minma Sushi — $25 L
237 Dyckman St. (Broadway & Seaman Ave.)
212 544-0003

Maaa Organic Cafe — $20 L
646 Amsterdam Ave. (bet. 91st & 92nd St.)
212-787-1110

Masa — $400 Su L
Time Warner Ctr. 4FI Columbus Cir
212 823-9800

Matsu — $30 L
473 Columbus Ave. (bet. 83rd & 84th St.)
212-799-7322

Momoya Amsterdam — $42 L
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Next Door — $25 L
813 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25 L
586 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8318

Planet Sushi* — $25 L
380 Amsterdam Ave. (at 79th St.)
212 712-2162

RAKU* — $20 L
57 W. 79th St. (at Columbus Ave.)
212 873-1220

Saga Grill — $25 L
1258 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-666-2958

Saju — $15 L
256 W. 109th St. (Broadway & Amsterdam Ave.)
212 749-1834

Suma Sushi — $25 L
364 Amsterdam Ave. (bet. 107th & 108th St.)
212 280-5455

San-Chaa* — $25 L
2707 Broadway (bet. 103rd & 104th St.)
212-749-5005

Sushi Hana — $35 L
496 Amsterdam Ave. (bet. 82nd & 83rd St.)
212 874-1078

Sushi Yasaka* — $30 L
251 W. 72nd St. (Broadway & West End Ave.)
212 496-6460

Sushi Ya 2 — $18 L
627 W. 161st St. (bet. Pinehurst & Cabrini)
212-781-8833

Tenzaa — $32 L
285 Columbus Ave. (bet. 73rd & 74th St.)
212 580-7300

Vine Sushi & Saka* — $20 L
2353-55 Broadway (bet. 115th & 116th St.)
212-222-9500

Yasha Ramen* — $13 L
940 Amsterdam Ave. (bet. 108th & 107th Ave.)
212 222-2995

Upper East

Aki Sushi — $25 L
1425 York Ave. (bet. 75th & 76th St.)
212-628-9885

AMURA* — $23 L
1567 2nd Ave. (bet. 80th & 81st St.)
212 772-4688

Dongari — $60 M
308 E. 53rd St. (bet. 1st & 2nd Ave.)
212 737-6666

Fuji Yama — $30 L
1468 1st Ave. (bet. 76th & 77th St.)
212 249-2722

Ginza — $20 L
400 Lexington Ave. (at 62nd St.)
212 888-7856

Haru — $30 L
1329 3rd Ave. (at 70th St.)
212 452-1028

Haru Sake Bar — $38 L
1327 3rd Ave. (at 70th St.)
212 452-2230

Ichiro — $30 L
1554 2nd Ave. (bet. 77th & 78th St.)
212-358-5300

Ikeaohana — $20 L
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212 737 9639

INASE* — $40
1586 1st Ave. (bet. 82nd & 83rd St.)
212-628-1236

IRON Sushi* — $25 L
355 E. 75th St. (bet. 1st & 2nd Ave.)
212 772-7980

"KORE WA NAN DESU KA"

【meaning】What is this?
【usage】The phrase is especially convenient while shopping and dining at a restaurant. You just point out the item you like to buy or eat and say "kore wa nan desu ka."

Hatsuhana Park Restaurant Notice of Closure

It is with utmost sadness to inform you that Hatsuhana Park Restaurant has closed its doors on December 20th 2013 due to the termination of our lease with the building management. We thank all of our customers for their patronage during our 30 plus years of service at this location, and it will be a great pleasure to continue serving you at Hatsuhana's main location on 48th Street.

HATSUHANA

Upper East **Isohema**
1666 3rd Ave. (bet. 93rd & 94th St.) $30
212-876-0088

Upper East **Iwasaki Sushi**
1103 1st Ave. (bet. 60th & 61st St.) $25
212-308-5226

Upper East **Izakaya Dnichan***
354 E. 86th St. (bet. 1st & 2nd Ave.) $22
212 734-5270

Upper East **Ko Sushi (2nd Ave.)**
1323 2nd Ave. (at 70th St.) $31
212-439-1670

Upper East **Ko Sushi (York Ave.)**
1619 York Ave. (bet. 86th & 86th St.) $31
212-772-8828

Upper East **Kotto Sushi***
310 E. 83rd St. (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Kyoto Sushi**
1240 Lexington Ave. (bet. 83rd & 84th St.) $30
212-249-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212 744-5454

Upper East **Naruto Ramen***
1596 3rd Ave. (bet. 89th & 90th St.) $10
212 289-7803

Upper East **Onki Sushi**
1575 3rd Ave. (bet. 86th & 83th St.) $35
212-828-3360

Upper East **Poke**
343 E. 95th St. (bet. 1st & 2nd Ave.) $30
212-249-0509

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-6563

Upper East **Shabu-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5535

Upper East **Sushi Hana**
1504 E. 2nd Ave. (at 79th St.) $25
212-327-0562

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $30
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0239

Upper East **Sushi Suki**
1677 York Ave. (bet. 83rd & 84th St.) $20
212-249-3798

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave. (bet. 73rd & 74th St.) $55
646-727-6056

Upper East **Tatan 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzan**
956 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1640 3rd Ave. (bet. 81st & 82nd St.) $7
212 397-7150

Upper East **Tsukiji 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**
1103 1st Ave. (bet. 64th & 65th St.) $70
212-888-8408

Upper East **Totoya**
1144 1st Ave. (at 63rd St.) $25
212-753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **Wasabi Lobby**
1564 2nd Ave. (at 82nd St.) $30
212-988-8882

Upper East **YUKA***
1557 2nd Ave. (bet. 80th & 81st St.) $25
212 772 9675

Upper East **Yuka**
1531 York Ave. (at 81st St.) $25
212-988-5900

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.) $15
212 265-5686

Midtown West **Aki Sushi**
366 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262 2898

Midtown West **Aoki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $30
212-956-2356

Midtown West **Bamboo 52**
344 W. 52nd St. (bet. 8th & 9th Ave.) $12
212-315-2777

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.) $8
212-354-1405

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Gin Sushi**
756 9th Ave. (at 51st St.) $20
212-459-2288

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery service available in Midtown West and East for a limited time. Details on website

273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212 730-5555 www.gogocurryusa-ny.com

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212-391-2110

Midtown West **Innkaya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2195

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.) $32
212 974-2500

Midtown West **ISE Menkui-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212 707-8702

Midtown West **Ishihana**
319 5th Ave. (at 32nd St.) $30
212-696-0202

Midtown West **Izakaya IRODHA**
152 W. 49th St. (bet. 6th & 7th Ave.) $30
212-391-0045

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464 W. 51st St. (bet. 9th & 10th Ave)
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MON 5pm-11pm (Dinner only)
TUE-SAT 12pm-4pm (Lunch)
5pm-11pm (Dinner)
SUN 12pm-9pm (Lunch & Dinner)
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OPEN 7 DAYS!
MON-SAT 12pm-12am
SUN 4pm-11pm
366 W 52nd St (bet. 8th & 9th Aves) | TEL 212-582-0052 | www.tottoramen.com

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.) $25
212-582-6065

Midtown West **Kai**
40 W 40th St (bet. 5th & 6th Ave.) $60
212-921-8930

Midtown West **Kyotofu**
705 9th Ave (bet. 48th & 49th St.) $25
212-974-6012

Midtown West **Monster Sushi**
22 W 46th St (bet. 5th & 6th Ave.) $30
212-391-7707

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) $40
212-258-2828

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha***
350 W 46th St (bet. 8th & 9th Ave.) $25
212-581-3138

Midtown West **Ootoya Times Square**
141 W 41st St (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **Saka Bar Hagi***
152 W 49th St (bet. 6th & 7th Ave.) $25
212-764-8549

Midtown West **Sapporo***
152 W 49th St (bet. 6th & 7th Ave.) $18
212-869-8372

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Soba Nippon***
19 W 52nd St (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.) $85
212-956-0670

Midtown West **Sushi Osamo**
330 W 56th St (bet. 8th & 9th Ave.) $45
212-707-9609

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave.) $80
212-957-0046

Midtown West **Sushi Osaka**
535 9th Ave (W 38th & 37 th St.) $15
212-629-8709

Midtown West **Sushi Zen**
108 W 44th St. (bet. 6th & 7th Ave.) $70
212-302-0707

Midtown West **Sushiden***
123 W 49th St (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
28 W. 56th St (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **TABATA***
540 9th Ave. (bet. 39th & 40th St.) $15
212-290-7691

Midtown West **Tarakawa Ramen***
985 9th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramen**
366 W 52nd St (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Totto Ramen 51st St.**
464 W 51st St (bet. 9th & 10th Ave.) $20
646-556-8056

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

Midtown East

Midtown East **Ahuriya Kiaasuke***
213 E 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 55th & 56th St.) $20
212-371-8338

Midtown East **Azusa***
3 E 44th St. (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **OONBURI-YA***
137 E 47th St. (bet. 3rd & Lexington Ave.) $25
212-906-7309

Midtown East **Gyu-Kaku***
805 3rd Ave 2 Fl (at 50th St.) $40
212-702-8816

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St.) $66
212-885-7111

Midtown East **Huru**
200 Park Ave (at 46th St.) $35
212-490-9800

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant! Conveniently located just 3 minutes from Rockefeller Center it's perfect for business lunches. And entertaining by their Omakase at sushi bar or prix fixe and entree starting at $23
17 E 48th St (bet. 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hide-Chan Ramen**
248 E 52nd St. 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **HINATA**
159 E 55th St. (bet. 3rd Ave. & Lex) $20
212-355-2974

Midtown East **Hiroshi Japanese Fusion**
985 3rd Ave (bet. 58th & 59th St.) $25
212-661-9258

Midtown East **Izakaya Ariyoshi**
226 E 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakaya Riki**
141 E 45th St. (bet. 3rd & Lexington Ave.) $40
212-867-5604

Midtown East **Jukai**
237 E 53rd St. (bet. 2nd & 3rd Ave.) $30
212-588-9788

Midtown East **Kuitsu**
125 E 39th St. (bet. Lex & Park Ave.) $30
212-221-4173

Midtown East **KATSUHAMA47***
11 E 47th St (bet. Madison & 5th Ave.) $18
212-758-5509

Midtown East **Kuruma Zushi**
7 E 47th St 2 Fl (bet. Madison & 5th Ave.) $100
212-317-2602

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CHOPSTICKS NY
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Midtown East **Mai Sushi Restaurant** $18
16 E 41st St. (bet. 5th & Madison Ave.)
212-400-6490

Midtown East **MEGU Midtown** $125
645 UN Pl (bet. 47th & 48th St.)
212-964-7777

Midtown East **Munchanko-Tei** $14
131 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-6606

Midtown East **Nada-Sushi** $25
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-838-2537

Midtown East **Nippon*** $49
155 E. 52nd St. (bet. 3rd & Lexington Ave.)
212-758-0226

Midtown East **Onyn*** $30
143 E. 47th St. (bet. 3rd & Lexington Ave.)
212-715-0460

Midtown East **Ruman Takumi*** $10
517 3rd Ave (bet. 34th & 35th St.)
212-679-2752

Midtown East **Restaurant SEO*** $40
24 E. 45th St. (bet. 2nd & 3rd Ave.)
212-355-7722

Midtown East **Rungo** $50
205 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867-4200

Midtown East **Ronin Bar & Grill** $15
11 E. 37th St. (bet. Madison & 5th Ave.)
212 213-5137

Midtown East **Sakagura*** $50
Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba, and lunch set of soba & rice bowl are popular. This amazing hidden sub-basement level is perfect for couples. Private parties available.
211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.)
212-953-7253 www.sakagura.com

Midtown East **Shinbashi** $30
7 E. 48th St. (bet. Madison & 5th Ave.)
212-813-1005

Midtown East **Shuchu & Tupus AYA** $30
247 E. 50th St. (bet. 2nd & 3rd Ave.)
212-715-0770

Midtown East **Shochu Bar Hatchan*** $30
210 E. 44th St. (bet. 2nd & 3rd Ave.)
212-687-5075

Midtown East **Subu TOTTO** $40
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.)
212-557-4200

Midtown East **Sushi Time** $20
821 2nd Ave (at 44th St.)
212-682-8983

Midtown East **Sushi Yuu*** $85
24 E. 51st St. (bet. 2nd & 3rd Ave.)
212-758-2987

Midtown East **SashiAnn** $50
30 E. 51st St. (at Park Ave.)
212-755-1760

Midtown East **Sushidim*** $45
15 E. 49th St. (bet. Madison & 5th Ave.)
212-758-2700

Midtown East **TOMI JAZZ** $30
239 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-497-1254

Midtown East **Tenshima** $40
141 E. 47th St. (bet. 3rd & Lexington Ave.)
212-207-1338

Midtown East **West Udon Izakaya** $10
150 E. 46th St. (bet. 3rd & Lexington Ave.)
212-922-0677

Midtown East **Yakiniku GEN*** $50
250 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-602-4125

Midtown East **Yakitori East*** $20
210 E. 44th St. (bet. 2nd & 3rd Ave.)
212-697-5075

Midtown East **YAMA Restaurant** $20
308 E. 49th St. (bet. 1st & 2nd Ave.)
212 355-3370

Midtown East **Yamakaga Tokyo** $20
102 2nd Ave (bet. 54th & 55th St.)
646-570-0193

Koreatown

Koreatown **Ichi Umi Restaurant*** $30
8 E. 32nd St. (bet. Madison & 5th Ave.)
212-725-1333

Koreatown **Izakaya Moku** $20
10 W. 32nd St. 2 Fl (bet. 5th Ave. & Broadway)
212-695-3232

Koreatown **Kirakuya** $30
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-7272

Koreatown **Toyama Sushi** $22
11 W. 36th St. (bet. 5th & 6th Ave.)
212 967-9541

Chelsea

Chelsea **Ajisai Ramen**
Founded in Japan in 1968 and now operates over 500 locations worldwide. Among the wide variety of dishes offered, Pork Buns prepared the authentic Taiwanese way is a must try! Conveniently located just steps from Penn Station and Herald Square.
138 W. 26th St. (bet. 6th & 7th Ave.) $16
646-536-0869

Chelsea **Asuka Sushi*** $25
300 W. 23rd St. (at 8th Ave.)
212-727-0998

Chelsea **Blue Ginger** $30
108 9th Ave. (bet. 15th & 16th St.)
212-352-0311

Chelsea **Bonjuku*** $10
A self service restaurant conveniently located near union square station. Bonjuku features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi, and sake.
20 E 17th St. (bet. 5th Ave. & Broadway)
646-336-7004

Chelsea **GO! GO! CURRY!*** $8.5
Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. Katsu curry, Home-run curry and Grand Slam are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W. 19th St. (bet. 6th & 7th Ave.)
212 255-4555 www.gogocurryusa-ny.com

Chelsea **IRON Sushi** $25
440 3rd Ave. (bet. 30th & 31st St.)
212-447-5022

525 6th Ave. (bet. 13th & 14th St.) | TEL. 212-255-9981 / 9431 | Open 7 Days
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Chelsea **Izakaya Ten** $25
207 10th Ave (bet. 22nd & 23rd St.)
212-627-7777

Chelsea **Kiku Sushi*** $15
235 9th Ave (bet. 24th & 25th St.)
212-627-8650

Chelsea **Momoyu Chelsea** $40
185 7th Ave. (at 21st St.)
212-989-4466

Chelsea **Monster Sushi*** $30
151 W 23rd St. (bet. 6th & 7th Ave.)
212-620-5131

Chelsea **MORIMOTO** $90
88 10th Ave (bet. 15th & 16th St.)
212-989-8883

Chelsea **Naka Naka** $50
458 W. 17th St. (bet. 9th & 10th Ave.)
212-929-6544

Chelsea **Ootoya Chelsea** $20
8 W. 19th St. (bet. 5th & 6th St.)
212-255-0018

Chelsea **Tunuki Tavern** $50
Gansevoort Hotel 18 9th Ave (at 13th St.)
212-660-6768

Gramercy

Gramercy **15 EAST** $30
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.)
212-647-0015

Gramercy **Aji Sushi** $25
515 3rd Ave. (bet. 34th & 35th St.)
212-686-2058

Gramercy **Choshi*** $20
77 Irving Place (at 19th St.)
212-420-1419

Gramercy **Hamachi** $25
34 E. 20th St. (bet. Park Ave. & Broadway)
212-420-8606

Gramercy **Hunu** $30
346 1st Ave. (at 20th St.)
212-598-0135

Gramercy **Haru** $30
220 Park Ave. S. (at 19th St.)
646-429-0388

Gramercy **Kuiten Sushi East*** $15
366 3rd Ave. (bet. 26th & 27th St.)
212-683-2326

Gramercy **Mishima*** $25
164 Lexington Ave. (bet. 30th & 31st St.)
212-532-6599

Gramercy **Momokawa** $35
157 E. 28th St. (bet. 3rd & Lexington Ave.)
212-684-7630

Gramercy **Sahuri** $20
16 Lexington Ave. (bet. 30th & 31st St.)
212-481-7766

Gramercy **Sugu Chiruku*** $50
430 3rd Ave. (at 30th St.)
212-481-5211

Gramercy **Sushi SAMBA** $35
245 Park Ave. S. (bet. 19th & 20th St.)
212-475-8377

Gramercy **Sushi SEN-NIN** $40
30 E. 33rd St. (Park Ave. S. & Madison Ave.)
212-683-2209

Gramercy **Turakawu Rumen*** $12
18 Lexington Ave. (bet. 23rd & 22nd St.)
212-777-2939

Gramercy **YAMA Restaurant** $20
122 E. 17th St. (at Irving Pl.)
212-475-0969

West Village

West Village **Chu Cho San*** $25
15 W. 8th St. (bet. 5th & 6th Ave.)
212-473-8833

West Village **EN Japanese Brasserie** $40
435 Hudson St. (at Leroy St.)
212-647-9196

West Village **GO! GO! CURRY!*** $8.5
With the motto "Everything for your genki vigor" 5th, 15th 25th are GoGo! Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Station location. They offer free delivery.
231 Thompson St. (bet. W 3rd & Bleecker St.)
212-505-2505 www.gogocurryusa-ny.com

West Village **Hukata Tonton*** $25
51 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-3499

West Village **JINYA Ramen Bar** $25
24 Greenwich Ave. (bet. 10th & 11th St.)
646-329-6856

West Village **Murumi*** $30
546 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055

West Village **Mikado*** $20
525 6th Ave. (bet. 13th & 14th St.)
212 255-9981

West Village **Miyuh** $15
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.)
212-228-1488

West Village **Miyagi** $25
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-3430

West Village **Nagomi** $35
175 Prince St. (bet. Thompson & Sullivan St.)
212-387-8230

West Village **Ramen Takumi*** $13
90 University Pl. (bet. 11th & 12th St.)
212-229-2752

West Village **Rumen-Yu** $15
181 W. 4th St. (bet. 6th & 7th Ave.)
212-363-5440

West Village **Ruckmeisha*** $35
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7775

West Village **Soto** $50
357 6th Ave. (bet. 4th St. & Washington Pl.)
212-414-3088

West Village **Sushi Mambu** $18
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5195

West Village **Sushi Yuwu** $30
25 W. 8th St. (bet. 5th & 6th Ave.)
212-253-8008

West Village **Tomoe Sushi** $40
172 Thompson St. (bet. Houston & Bleecker St.)
212-777-9346

West Village **Ushiwakamaru** $80
136 W. Houston St. (Sullivan & MacDougal St.)
212-228-4181

* Chopsticks NY available to pick up

East Village

East Village — Ashiya
197 1st Ave (bet 10th & 11th St) | 212-505-3348 — $15

East Village — BONO ST
6 Bond St. (bet Lafayette & Broadway) | 212-777-2500 — $75

East Village — Cha-An

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-du (tatami tea room) is available by reservation
230 E 9th St 2Fl (bet 2nd & 3rd Ave) | 212-228-8030 www.chaanteahouse.com — $20

East Village — Curry-Ya

Your hunger will undoubtedly be satisfied at Curry-Ya Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St (bet 1st & 2nd Ave) | 866-602-8775 www.nycurry-ya.com — $20

East Village — Diect
226 E 10th St (bet 1st & 2nd Ave) | 212-387 9545 — $40

East Village — East Noodle
119 2nd Ave (at 7th St) | 212-982-4285 — $16

East Village — Gya-Koko*
34 Cooper Sq (bet 4th St and Astor Pl) | 212-475-2989 — $40

East Village — Hasaki*
210 E 9th St (bet 2nd & 3rd Ave) | 212-473-3327 — $40

East Village — IPPUDO NY
65 4th Ave (bet. 9th & 10th St) | 212-388-0088 — $29

East Village — IRON Sushi*
212 10th St (bet 1st & 2nd Ave) | 212-228-0102 — $25

East Village — Jepoeica
100 University Pl (at 12th St) | 212-243-7752 — $40

East Village — JEWEL BAKO
230 E 5th St (bet 2nd Ave & Cooper Sq) | 212-979-1012 — $40

East Village — Kamhi Remee Heese*
351 E 14th St (bet 1st & 2nd Ave) | 212-228-1388 — $15

East Village — Kenka*
25 St Marks Pl (bet 2nd & 3rd Ave) | 212-254-8363 — $25

East Village — Kotobeki
58 3rd Ave (bet. 10th & 11th St) | 212-353-5088 — $25

East Village — Kuboya
535 E 5th St (bet Avenue A & B) | 212-777 7010 — $15

East Village — Kyo Ya
34 E 7th St (bet Ave A & 1st Ave) | 212-982-4140 — $42

East Village — May's Place Sushi*
121 2nd Ave (bet 7th & St Marks Pl) | 212-533-8448 — $15

East Village — Menkui-Tei*
63 Cooper Sq (bet 7th St & St Marks Pl) | 212-226-4152 — $10

East Village — MINCA
536 E 5th St (bet Ave A & B) | 212-505-0001 — $10

East Village — Natori
58 St. Marks Pl (bet 1st & 2nd Ave) | 212-533-7711 — $20

East Village — Noodle Cafe Zee*
31 St Marks Pl (bet 2nd & 3rd Ave) | 212-533-9855 — $12

East Village — OH! Taisho*
9 St Marks Pl (bet 2nd & 3rd Ave) | 212-673-1300 — $20

East Village — Otofuku*

A tiny vendor-like joint Otofuku specializes in popular Japanese comfort food. Takoyaki (octopus dough and Okonomi yaki pancakes as well as Tonyaki and Dafuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo
236 E 9th St (bet 2nd & 3rd Ave) | 212-353-6503 — $6

East Village — Rai Rai Ken*

Have you ever seen the movie Tampopo - a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
218 E 10th St (bet 1st & 2nd Ave) | 212-477 7030 — $15

East Village — Ramen Misoya New York*
129 2nd Ave (7th St. & St. Marks Pl) | 212-477-4825 — $10

East Village — Ramen Setagaya (St. Marks Pl.)*
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East Village — Robataya NY

Boasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection this is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48, tasting course $40, popular lunch set $10
231 E 9th St (bet 2nd & 3rd Ave) | 212-979-9674 www.robataya-ny.com — $45

East Village — Sake Bar Decibel
240 E 9th St. (bet 2nd & 3rd Ave.) | 212-979-2733 — $40

East Village — Sake Bar Satsko
202 E 7th St. (bet Ave B & C) | 212-614-0933 — $25

East Village — Sapporo East
245 E 10th St (at 1st Ave) | 212-260-1330 — $17

East Village — Shebe-Tatsu*
216 E 10th St. (bet 1st & 2nd Ave) | 212-477-2972 — $30

East Village — Soboye*

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner
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East Village **Souen East Village***
326 E 11th St. (bet. 1st & 2nd Ave.) $15
212-388-1156

East Village **Souen Restaurant***
28 E 13th St (bet. University Pl. & 5th Ave.) $20
212-627-7150

East Village **Tokahechi East Village**
85 Ave. A (at 6th St.) $25
212-505-5524

East Village **Udon West***
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Uminoie**

Umino-ie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

96 E 3rd St. (bet. 1st & 2nd Ave.) $20
646-954-1122 www.downtownuminoie.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wasan**
108 E 4th St (bet. 1st & 2nd Ave.) $35
212-777-1978

East Village **Yakiniku West***
218 E 9th St. (bet. 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***
5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-228-5086

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5309

East Village **Yuba Restaurant**
105 E 9th St. (bet. 3rd & 4th Ave.) $40
212-777-8188

East Village **Zen 6***
328 E. 6th St (bet. 1st & 2nd Ave.) $15
646-429-8471

Lower Manhattan

Lower Mhn **Ajisai Romeo**

Established in Japan in 1968. A global ramen shop franchise with over 600 branches. This is their first location in New York City, and their menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one.

14 Mott St. (bet. Worth & Bayard St.) $16
212-267-9090

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0994

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-9751

Lower Mhn **Elevate Restaurant***
93 Bowery (at Hester St.) $25
646-329-3418

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **ISE Downtown***
56 Pine St. (bet. Pearl & William St.) $38
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Lower Mhn **Kajou**
21 South End Ave. (at W. Thames St.) $38
212-786-9888

Lower Mhn **Mottsu**
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212-343-8017

Lower Mhn **Quickly Shabu Shabu**
237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0899

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancey & Rivington St.) $14
212-253-1158

Lower Mhn **Sushiem**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0426

Lower Mhn **SUteSHi**
24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yopperai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at Duane St.) $130
212-791-3771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**
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212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjie**
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212-349-0694

Tribeca **Shigure***
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212-965-0200

Tribeca **Tokahechi Tribeca***
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212-571-1830

Tribeca **Zutto***
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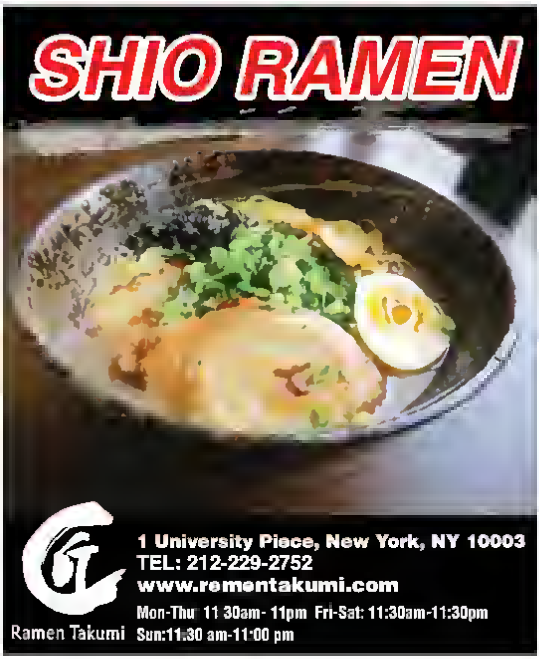

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Soho

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212-343-0404

Soho — Hiroko's Place $15
75 Thompson St. (bet. Broome & Spring St.)
212-925-1303

Soho — Oman $30
113 Thompson St. (bet. Spring & Prince St.)
212-625-8323

Soho — Sosan Saba* $20
210 6th Ave. (at Prince St.)
212-807-7421

Brooklyn

Brooklyn — 1 or 8* $32
69 S. 2nd St. (bet. Wythe & Kent Ave.)
718-384-2152

Brooklyn — Ani Sushi* $15
142 Montague St. (bet. Clinton & Henry St.)
718-923-1800

Brooklyn — Bozu $30
296 Grand St. (bet. Havemeyer & Roebling St.)
718-384-7720

Brooklyn — Fushimi $38
3316 4th Ave. (bet. 33rd & 34th St.)
718-833-7788

Brooklyn — Gnido* $25
331 Flatbush Ave. (bet. Park & Prospect Pl.)
718-636-0868

Brooklyn — Hibino $35
333 Henry St. (at Pacific St.)
718-260-8052

Brooklyn — Iron Chef House $15
92 Clark St. (bet. Monroe Pl. & Henry St.)
718-858-6517

Brooklyn — IZAKAYA nn SMITH* $20
176 Smith St. (bet. Wyckoff & Warren St.)
718-855-2277

Brooklyn — Ki Sushi $30
122 Smith St. (bet. Dean & Pacific St.)
718-935-0575

Brooklyn — Mizu $20
192 Bedford Ave. (bet. 6th St & 7th St.)
718-782-6669

Brooklyn — Naruto Ramen $12
276 5th Ave. (bet. 1st & Garfield St.)
718-832-1111

Brooklyn — Osaka $30
272 Court St. (bet. Degraw & Kane St.)
718-643-0044

Brooklyn — Oshima Restaurant $25
71 7th Ave. (bet. Berkeley & Lincoln Pl.)
718-783-1818

Brooklyn — OZU* $20
79 Clark St. (bet. Hicks & Henry St.)
718-737-8299

Brooklyn — qao Robata* $25
367 Metropolitan Ave. (at Havemeyer St.)
718-384-3433

Brooklyn — Ramen Yabisu* $15
126 N. 6th St. (at Berry St.)
718-782-1444

Brooklyn — Sakura 6 $10
137 Manhattan Ave. (bet. Calyer & Noble St.)
718-349-7899

Brooklyn — Sapporo Haru Japanese $16
622 Manhattan Ave. (Driggs & Nassau Ave.)
718-389-3721

Brooklyn — Shamisen* $30
364 5th St. (bet. 5th st & 7th St.)
718-780-2259

Brooklyn — Supercore* $20
305 Bedford Ave. (bet. S. 2nd & S. 1st St.)
718-302-1623

Brooklyn — Tanzan $30
7116 18th Ave. (at 71st St.)
718-621-8239

Brooklyn — Zenkichi* $60
77 N. 6th St. (bet. Berry St. & Wythe Ave.)
718-388-8985

Brooklyn — ZuZu Ramen $20
173 4th Ave. (at Degraw St.)
718-398-9898

Queens

Queens — Aji Japanese Cuisine $30
36-06 Ditmars Blvd. Astoria, NY 11105
718-777-8889

Queens — ARIYOSHI* $18
41-13 Queens Blvd. Sunnyside, NY 11104
718-937-3266

Queens — Bistro 33 $20
18-33 Ditmars Blvd. Astoria, NY 11105
718-721-1933

Queens — Ajisen Ramen

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38-10 138th St. 1st Fl. Flushing, NY 11354 $16
718-395-8115

Queens — gawasabi* $23
34-02 30th Ave. Astoria, NY 11103
718-204-7354

Queens — Hakata $13
37-02 Prince St. Flushing, NY 11354
718-321-0290

Queens — Hinomaru Ramen $15
33-16 Ditmars Blvd. Astoria, NY 11105
347 792 2643

Queens — KATSUNO* $35
103-01 Metropolitan Ave. Forest Hills, NY
718-575-4033

Queens — Kyoto Sushi $25
153-11 Union Tpk. Flushing, NY 11354
718-380-7777

Queens — LINN Wafu Dining* $30
25-13 Broadway Astoria, NY 11106
718-204-0010

Queens — Narita $20
107-06 70th Rd. Forest Hills, NY 11375
718-263-2539

Queens — Oishi Sushi $20
37-04 Ditmars Blvd. Astoria, NY 11105
718-626-0599

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718-457-2222

Queens **Shim of Jepee Atles Pk**
80-40 Cooper Ave Glendale NY 11385 $20 L
718-326-8704

Queens **SUSHI ISLAND***
97-16 Queens Blvd Elmhurst NY 11373 $20 L
718-803-3033

Queens **Tekesushi***
43-45 42nd St Sunnyside NY 11104 $25 W L
718-729-6253

Queens **Tende Seshi***
66-25 Fresh Pond Rd Ridgewood NY 11385 $12 L
718-381-0809

Queens **Udoe West**
13790 Northern Blvd Flushing, NY 11354 $10 L
718-359-2324

Queens **Wetawa Seshi***
33-10 Ditmars Blvd Astoria, NY 11105 $28 L
718-545-9580

Long Island

Long Island **Beerheee**
2105 Northern Blvd Manhasset, NY 11030 $30 L
516-627-8400

Long Island **Beerheee**
320 Merchants Concourse Westbury NY $30 L
516-222-8051

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $28
516-872-0416

Long Island **Isone**
214 Juncho Tpk Floral Park NY 11001 $25 Su L
516-437-4552

Long Island **Kobee Restaurent***
2016 Merrick Rd Merrick, NY 11566 $30 L
516-223-8200

Long Island **Korso**
540 Westbury Ave Carle Place NY 11514 $26 L
516-333-3434

Long Island **KureBem***
479 New York Ave Huntington NY 11743 $30 M L
631-673-0060

Long Island **Kurofune***
77 Commack Rd Commack, NY 11725 $20 Su L
631-499-1075

Long Island **Mumon Restaurent ***
1300 Franklin Ave Garden City NY 11530 $32 L
516-747-3388

Long Island **Negoshime***
12 A 1 Jericho Tpk Juncho NY 11753 $25 Su L
516-338-0022

Long Island **Rock-n-Seke Port WA**
80 Main St Port Washington NY 11050 $30 L
516-883-7253

Long Island **Sapporo**
3296 Merrick Rd Wantagh NY 11793 $16 L
516-785-3883

Long Island **Sen Restaurent***
23 Main St Sag Harbor NY 11963 $45
631-725-1774

Long Island **Shiro of Japon***
401 Old Country Rd. Carle Place NY 11514 $20 L
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 $25 L
631-689-3111

Long Island **TAIKO Restaurent**
15 S Village Ave Rockville Ctr NY 11570 $20 M L
516-678-6149

Long Island **Taka Sushi***
621 Carman Ave Westbury NY 11590 $28 M L
516-876-0033

Long Island **Torigo ***
196 Jericho Tpk Floral Park, NY 11001 $20 L
516-352-1116

Long Island **Yoki's Pelette Too***
151 Merrick Ave Merrick, NY 11566 $25 M L
516-867-8738

The Bronx

Tha Bronx **OHANA**
500 City Island Ave Bronx, NY 10464 $35 L
718-885-0700

Westchester

Westchester **Asian Temptation***
23 Mamaroneck Ave White Plains NY 10601 $25 L
914-328-5151

Westchester **Heiku**
143 Mamaroneck Ave White Plains, 10601 $25 L
914-644-9887

Westchester **Hajime***
267 Halstead Ave Harrison NY 10528 $35 M L
914-777-1543

Westchester **Ichiro***
80 Mamaroneck Ave White Plains, NY 10601 $25 L
914-437-4888

Westchester **Karuta**
77 Quaker Ridge Rd New Rochelle NY 10804 $15 L
914-636-6818

Westchester **Momp***
261 Halstead Ave Harrison NY 10528 $25 Tu L
914-835-1078

Westchester **Nanese**
522 Mamaroneck Ave White Plains NY 10605 $50 W
914-285-5351

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502 $25 Tu L
914-693-2500

Westchester **Node***
200 Hamilton Ave White Plains NY 10601 $25 L
914-345-0900

Westchester **Sakeneya Seshi**
14 North Central Ave. Hartsdale NY 10530 $16 L
914-946-9005

Westchester **Sazen Resteurent***
729 Saw Mill River Rd. Ardsley NY 10502 $23 L
914-574-8015

Westchester **Tento**
838 White Plains Rd Scarsdale NY 10583 $10 Su L
914-725-9100

Westchester **Tsuru**
259 N Central Ave Hartsdale NY 10530 $25 L
914-761-0057

* Chopsticks NY available to pick up

HON HAMACHI® 本はまち

Superior Taste Yellowtail

金賞 GOLD MEDAL American Masters of Taste

Hove you ever been asked by yaur customer "Are you using Hon Hamachi in this restaurant?"

As distributors, we are dedicated to providing the highest quality seafood products. Health and taste are our top priorities."

Safety first!

Hon Hamachi yellowtail are conscious of maintaining a clean onstine and unpolluted environment and regularly monitor and sustain environmental standards. Also **CO gas smoke or pepper is never used** for color retention. You can be confident in your choice.

Why it's so tasty?

Hon Hamachi is specifically raised to cultivate the tastiest and healthiest type of yellowtail. The combination of larger and lower density cages and wholesome feed and more than 50 years of experience, technical skill allows for these fish to grow in a more desirable manner. The larger cages allow for more exercise, which promotes an even distribution of fat throughout the body, which essentially yields tastier fish.

Other traders may approach restaurants saying...

"The label is different, but it's the same as Hon Hamachi."
"It's made by the same method of growing."
"It comes from the same place."
"It has the same quality."
A lot of traders identify their yellowtail as Hon Hamachi, however, it is totally different!
Hon Hamachi is our own brand.

COSMOS GRACE, INC. TEL: 626-292-1701

Upstate

Upstate — Kiko House
11 21 E Washington Ave Pearl River NY
845-735-9885 — $25 M L

Upstate — Matsa Haaa
328 Route 59 Central Nyack NY 10960
845-727-3939 — $20 L

New Jersey

New Jersey — Ajhei Princeton
11 Chambers St Princeton NJ 08542
609-252-1158 — $20 M L

New Jersey — Akai Sushi Lounge
11 N Dean St Englewood NJ 07631
201-541-0099 — $18 L

New Jersey — Aoyama
1912 Washington Valley Rd Martinsville, NJ
732-271-2558 — $18 M L

New Jersey — Asahi Japanese*
1475 Bergen Blvd Fort Lee NJ 07024
201-944-5113 — $17 L

New Jersey — Daimatsa*
900 Mountain Ave Mountainside NJ 07092
908-233-7888 — $25 M L

New Jersey — East Jnpanese
1405 Teaneck Rd Teaneck, NJ 07666
201-837-1260 — $20 L

New Jersey — Hgo Batten Ramea*
2024 Center Ave #J & K Fort Lee NJ 07024
201-461-5465 — $15 L

New Jersey — Honaha Lounge*
31 Montgomery St 2 Fl Jersey City NJ 07302
201-324-2788 — $25 L

New Jersey — Ichi Umi Restaurant
352 Menlo Park Dr Edison NJ 08837
732-906-2370 — $30 L

New Jersey — ICHIBAN
776 Bloomfield Ave W Caldwell NJ 07006
973-806-7178 — $22 L

New Jersey — Josho Restearant*
120 Cedar Grove Ln Somerset, NJ 08873
732-469-8969 — $25 L

New Jersey — Kanmma*
763 Palisade Ave Cliffside Park NJ 07010
201-945-0080 — $25 M L

New Jersey — KIKU
385 Rt 17 S Paramus NJ 07652
201 265-7200 — $40 L

New Jersey — Komegashi*
103 Montgomery St Jersey City NJ 07302
201-433-4567 — $25 L

New Jersey — Komegashi ton*

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39 Town Sq Pl Jersey City NJ 07310 — $30 L
201-633-5581 www.komegashi.com

New Jersey — Kyushu Sashi*
209 Paterson Ave Wallington NJ 07057
973-773-7100 — $25 M L

New Jersey — Masa Sushi & Grill*
81 W Allendale Ave Allendale NJ 07401
201 934-9616 — $30 L

New Jersey — Moaster Sashi*
335 Springfield Ave Summit, NJ 07901
908-506-1100 — $25 L

New Jersey — Princeton Tomo Sushi
236 Nassau St. Princeton NJ 08542
609-924-9478 — $15 Su L

New Jersey — Raka Izakaya
209 Main St., Fort Lee, NJ 07024
201 585-0707 — $25

New Jersey — Sakura-bnna*
43 Franklin Ave Ridgewood NJ 07450
201-447-6525 — $25 M L

New Jersey — Santohka (Mitsuwa)
595 River Rd Edgewater NJ 07020
201-941-1004 — $10 L

New Jersey — Sanuki Snndn (Mitsuwa)
595 River Rd Edgewater NJ 07020
201 941-9113 — $10 L

New Jersey — Sugi
2117 Rt 4 E Fort Lee, NJ 07024
201-461-3100 — $22 Su L

New Jersey — Sushi Tmgn*
516 Jersey Ave Jersey City NJ 07302
201 332 9300 — $13

New Jersey — TATSUMI*
1034 River Rd Edgewater NJ 07020
201-969-0202 — $25 M L

New Jersey — Tmk Oa The Hadson
46 Hudson St Hoboken NJ 07030
201-653-0888 — $30 L

New Jersey — Teado Sashi*
10 Schuyler Ave Kearny NJ 07032
201 991-5551 — $12 L

New Jersey — Toya Rnstaurant*
400 Anderson Ave Cliffside Park, NJ 07010
201-617 5532 — $20 L

New Jersey — Umeya
156 Fermont Rd Cresskill NJ 07626
201-716-0511 — $25 M L

New Jersey — Yakitori 39
252-254 Degraw Ave Teaneck NJ 07666
201-692-0700 — $35 M

New Jersey — Yamagata Restaurant*
1936 Palisades Ave. Fort Lee, NJ 07024
201 585-0469 — $25 M L

Connecticut

Connecticut — Abis
381 Greenwich Ave Greenwich CT 06830
203-862 9100 — $30 L

Connecticut — Kazu
64 N Main St Norwalk CT 06854
203-866-7482 — $25 L

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (bet 77th & 78th St.)
212-799-3770 — Cream Puffs

Upper East — Choax Factory
1685 1st Ave (bet. 87th & 88th St.)
212 289-2023 — Cream Puffs

Midtown West — Cafe Zaya Midtown W.
1073 6th Ave (bet. 40th & 41st St.)
212 764-6795 — Bakery

Midtown West — Mnamoto Kitchnan
608 5th Ave (bet. 48th & 49th St.)
212-489-3747 — Confectionery

Midtown East — BentOa Cafe
150 E 45th St (bet. 3rd & Lexington Ave.)
212-322-9758 — Bakery

Midtown East — Cafe Zniya Midtown E.
18 E 41 St (bet. Madison & 5th Ave.)
212-779-0900 — Bakery

Midtown East — Choax Factory
865 1st Ave (bet. 48th & 49th St.)
212 223-0730 — Cream Puffs

Chelsea — Flavnhoom
690 9th Ave (bet. 17th & 18th St.)
212-414-0010 — Dessert Bar

East Village — Cafe Zaiya East Village
59 Cooper Sq (bet. 7th St. & St. Marks Pl.)
212 253-9700 — Bakery

East Village — Chikalicious
203 E 10th St (bet. 1st & 2nd Ave.)
212 475-0929 — Dessert Bar

East Village — PANYA
7 Stuyvesant St (bet. 9th St. & 3rd Ave.)
212-777-1330 — Bakery

Lower Mhn — Yaya Tnn Gnrdna
51 Chrystie St (Hester & Canal St.)
212-226-4603 — Rice Balls

New Jersey — Mnamoto Kitchnan
595 River Rd Edgewater NJ 07020
201-313-9335 — Confectionery

New Jersey — Pariaanna
250 Main St Fort Lee, NJ 07024
201 592-8879 — Bakery

* Chopsticks NY available to pick up

KARAOKE

Upper East — Iggy's
1452 2nd Ave (bet. 75th & 76th St.)
212 327-8048 — $1 /song

Midtown West — Yaki 55*
253 W 55th St (bet. Broadway & 8th Ave.)
212 765-1210 — $8/h /person

Midtown East — Box Snack Riki
141 E 45th St 2 Fl (bet. 3rd & Lexington Ave.)
212-986-5612 — $10/h $30 min

Midtown East — Japas 38
38 E 38th St (bet. Madison & 5th Ave.)
212-679-4040 — $8/h /person

Midtown East — Karaoke Duet 48*
304 E 49th St (bet. 1st & 2nd Ave.)
212 753-0030 — $4/h /person

Koreatown — 5 Bar Karaoke
36 W 32nd St 5F (bet. 5th Ave. & Broadway)
212-594-6644 — $30 /room

Koreatown — Chorus Karaoke
25 W 32nd St 3Fl (bet. 5th Ave. & Broadway)
212 967-2244 — $2/song $40/room

Koreatown — Gagopa Karaoke
26 W 32nd St (bet. 5th Ave. & Broadway)
212 967-5353 — $30- /room

Koreatown — Grammy Karaoke
23 W 32nd St (bet. 5th Ave. & Broadway)
212-629-7171 — $40 /room

Koreatown — Karaoke Daet 35*
53 W 35th St 2 Fl (bet. 5th & 6th Ave.)
646-473-0826 — $4/h /person

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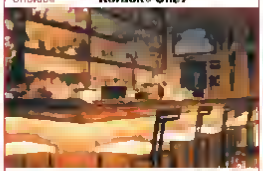
Koreatown — MK

11 W 32nd St, 5 Fl (bet. 5th Ave & B'way) | $40/hr /room
212-564-3436

Koreatown — Radio Star Karaoke

3 W 35th St (bet. 5th & 6th Ave.) | $40 /room
212-564-2520

Chelsea — Karaoke One7



They offer the city's largest song selection in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $6/h (Sun-Wed $5/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice.

29 W 17th St (bet. 5th & 6th Ave.) | $2/song
212-675-0527 www.karaoke17.com

Gramercy — Japas 27*

Singapore-style away at Japas 27, they offer karaoke rooms at no charge ($10 minimum per person, Sunday through Thursday only.) The kitchen is open until 3am everyday with a selection of over 50 food items. Unlimited Drink Plan is only $19.99 per person for 2 hours with food. It's only $24.99 per person for 2 hours. Private rooms are also available. Please inquire within.

39 E 3rd Ave (bet. 26th & 27th St.) | $10/ person
212-683-2323 www.karaoke27.com

Gramercy — Music Story

34 E 32nd St, 5 Fl (Park Ave S. & Madison Ave.) | $40 /room
212-545-4244

West Village — Apple Restaurant

17 Waverly Pl (bet. Greene & Mercer St.) | $10/cover /room
212-473-0888

West Village — Karaoke Cave

9 E. 13th St (bet. University Pl. & 5th Ave.) | $35-/room
646-250-5670

West Village — NEMO

54 E. 13th St (bet. B'way & University Pl.) | $8/h /person
212-477-1177

East Village — Planet Rose

219 Ave. A (bet. 13th & 14th St.) | $2/song
212-353-3500

East Village — Second on Second

27 2nd Ave (bet. 1st & 2nd St.) | $30/h /room
212-473-2922

East Village — U2 Karaoke Lounge

6 St. Marks Pl (bet. 2nd & 3rd Ave.) | $8/h
212-228-5250

Lower Mhn — Asia Rome

40 Mulberry St (bet. Worth & Bayard St.) | No charge
212-385-1133

Lower Mhn — Bmy Karaoke Bar

6 Thompson St, 2 Fl (bet. 5th Ave. & Canal St.) | $30/h /box
212-834-5490

East Village — Sing Sing (Ave. A)*

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS.

81 Ave. A (bet. 4th & 5th St.) | $3-8/h per person
212-674-0700 www.karaokesingsing.com

East Village — Sing Sing (St. Marks)*

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

8 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) | $3-8/h per person
212-387-7600 www.karaokesingsing.com

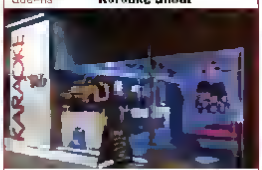
Lower Mhn — Mott Karaoke Lounge

43 Mott St. (bet. Worth & Bayard St.) | min $30 /room
212-693-0004

Brooklyn — 100 Fee

532 60th St. (3th Ave. & Fort Hamilton Pkwy.) | $40/h /room
718-436-9883

Queens — Karaoke Shout*



120,000 songs in 10 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms: 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wet-touch system on the in-set screens and pads. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-46 Steinway St. Astoria, NY 11103 | $3-7/h per person
718-569-0000 www.karaokeshout.com

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CHINESE

Upper West — Ivy's Cafe*

154 W 72nd St (bet. Columbus & Amsterdam Ave.) | $25
212-787-3333

Upper West — Ollie's

1991 Broadway (bet. 67th & 68th St.) | $15
212-595-8181

Upper West — Ollie's

2957 Broadway (at 116th St.) | $15
212-932-3300

Upper West — Shun Lee West

43 W. 65th St (Central Park W. & Columbus) | $35
212-595-8895

Upper East — Cafe Evergreen

1397 1st Ave. (bet. 73rd & 74th St.) | $30
212-744-3266

Upper East — Chestown East

1660 3rd Ave. (bet. 92nd & 93rd St.) | $18
212-987-3500

Upper East — Li's Noodle & Grill

1500 3rd Ave. (bet. 84th & 85th St.) | $25
212-639-1313

Upper East — Our Place

242 E. 79th St. (bet. 2nd & 3rd Ave.) | $25
212-288-4628

Upper East — Philippe

33 E. 60th St. (bet. Park & Madison Ave.) | $45
212-644-6885

Upper East — Pig Heaven

1540 2nd Ave. (bet. 80th & 81st St.) | $15
212-744-4333

Upper East — Shanghai Pavilion

1378 3rd Ave. (bet. 78th & 79th St.) | $37
212-585-3388

Upper East — Szechuan Gourmet

1395 2nd Ave. (at 73rd St.) | $25
212-737-1838

Midtown West — Chiea Grill

60 W. 53rd St. (bet. 5th & 6th Ave.) | $66
212-333-7788

Midtown West — Joe's Shanghai

24 W. 56th St. (bet. 5th & 6th Ave.) | $20
212-333-3868

Midtown — Ollie's

411 W. 42nd St. (at 9th Ave.) | $15
212-321-6568

Midtown West — Ruby Foo's Times Sq

1626 Broadway (bet. 49th & 50th St.) | $30
212-489-5600

Midtown West — Tang Pavilion

65 W. 55th St. (bet. 5th & 6th Ave.) | $25
212-888-8388

Midtown West — We Liang Ye

36 W. 48th St. (bet. 5th & 6th Ave.) | $35
212-398-8306

Midtown East — Chie Chie

216 E. 49th St. (bet. 2nd & 3rd Ave.) | $30
212-980-4555

Midtown East — Dynasty Sung

511 Lexington Ave. 2 Fl. (at 48th St.) | $35
212-355-1200

Midtown East — Evergreen on 38

19 E. 38th St. (bet. Madison & 5th Ave.) | $25
212-447-1199

Midtown East — Grand Sichuan

1045 2nd Ave. (bet. 55th & 56th St.) | $20
212-355-5855

Midtown East — Lychee House

141 E. 55th St. (bet. 3rd & Lexington Ave.) | $20
212-753-9300

Midtown East — Mee Noodle Shop

922 2nd Ave. (at 49th St.) | $15
212-888-0027

Midtown East — MR K's*

570 Lexington Ave. (at 51st St.) | $50
212-583-1919

Midtown — Peking Duck House*

BEST PEKING DUCK IN NYC. Their house specialty and a crowd favorite. Their duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.

236 E. 53rd St. (bet. 2nd & 3rd Ave.) | $33
212-759-8290 www.pekingduckhouseny.com

Midtown East — Phoenix Garden

242 E. 40th St. (bet. 2nd & 3rd Ave.) | $20
212-983-6666

Midtown East — Shih Lee

311 E. 45th St. (bet. 1st & 2nd Ave.) | $10
212-867-0316

Midtown — Shun Lee Palace

155 E. 55th St. (bet. 3rd & Lexington Ave.) | $35
212-371-8844

Chelsea — Grand Sichuan

229 9th Ave. (at 24th St.) | $20
212-620-5200

Chelsea — Rickshaw Dumpling

61 W. 23rd St. (bet. 5th & 6th Ave.) | $15
212-924-8220

Gramercy — Grand Sichuan

227 Lexington Ave. (bet. 33rd & 34th St.) | $25
212-679-9770

Gramercy — The Cottage*

33 Irving Place (at 19th St.) | $12
212-505-9800

West Village — Empire Szechuan

173 7th Ave. S. (at Perry St.) | $15
212-243-6045

West Village — Shanghai Square

11 E. 13th St. (bet. University Pl. & 5th Ave.) | $20
646-486-7313

East Village — BaoHaus

238 E. 14th St. (bet. 2nd & 3rd Ave.) | $14
646-669-8663

East Village — Dumpling Men*

100 St. Marks Pl. (bet. 1st Ave. & Ave. A.) | $11
212-505-2121

Lower Mhn — ABC Chinese Restaurant

34 Pell St. (bet. Bowery & Mott St.) | $25
212-346-9330

Lower Mhn **Amazing 66**
66 Mott St (bet. Bayard & Canal St.)
212-334-0099 $20 L

Lower Mhn **Au Mandarin**
200-250 Vesey St (at West St.)
212-385-0313 $30 L

Lower Mhn **Congee Village**
100 Allen St (bet. Broome & Delancy St.)
212-941-1818 $16 L

Lower Mhn **Om Sam Go Go**
5 E. Broadway (bet. Catherine St. & Rowery)
212-732-0737 $15 L

Lower Mhn **Golden Unicorn***
18 E. Broadway (bet. Market & Catherine St.)
212-941-0911 $20 L

Lower Mhn **Jing Fong**
20 Elizabeth St (bet. Bayard & Canal St.)
212-964-5256 $20 L

Lower Mhn **Joe's Ginger**
25 Pell St. (at Doyers St.)
212-285-0333 $20 L

Lower Mhn **Jon's Shanghai**
9 Pell St (bet. Bowery & Mott St.)
212-233-8888 $20 L

Lower Mhn **Mandarin Court**
61 Mott St (bet. Bayard & Canal St.)
212-608-3838 $15 L

Lower Mhn **Oriental Garden**
14 Elizabeth St (bet. Bayard & Canal St.)
212-619-0065 $35 L

Lower Mhn **Ping on Mott**
22 Mott St (bet. Chatham Sq. & Pell St.)
212-602-0969 $26 L

Lower Mhn **Shanghai Cuisine***
86 Bayard St. (at Mulberry St.)
212-732-8368 $25 L

Queens **East Manor**
46-45 Kissena Blvd Flushing, NY 11355
718-888-1288 $25 L

Queens **Himalayan Yak Restaurant***
72-20 Roosevelt Ave Jackson Heights, NY 11372
718-779-1119 $15 L

KOREAN

Midtown West **Bann**
350 W. 50th St (bet. 8th & 9th Ave.)
212-582-4446 $30 L

Midtown West **Chom Chom**
40 W. 56th St. (bet. 5th & 6th Ave.)
212-213-2205 $40 L

Midtown West **Danji**
346 W. 52nd St (bet. 8th & 9th Ave.)
212-586-2880 $44 Su L

Midtown East **Koran Palace**
127 E. 54th St (bet. Park & Lexington Ave.)
212-832-2350 $30 Su L

Koreatown **Cho Dang Gol**
55 W. 35th St. (bet. 5th & 6th Ave.)
212-695-8222 $30 L

Koreatown **Don's Bagam***
17 E. 32nd St (bet. Madison & 5th Ave.)
212-683-2200 $40 L

Koreatown **Franchia Vegan Cafe**
12 Park Ave. (bet. 34th & 35th St.)
212-213-1001 $25 L

Koreatown **HAN BAT***
53 W. 35th St (bet. 5th & 6th Ave.)
212-629-5588 $15 L

Koreatown **HANCAWI***
12 E. 32nd St. (bet. 5th & Madison Ave.)
212-213-0077 $40 L

Koreatown **Hyo Dong Gak***
51 W. 35th St (bet. 5th & 6th Ave.)
212-695-7167 $20 L

Koreatown **Kang Suh**
1250 Broadway (at 32nd St.)
212-564-6845 $30 L

Koreatown **Komtang House***
32 W. 32nd St (bet. 5th Ave. & Broadway)
212-947-9482 $15 Su L

Koreatown **KRISTALBELLI**
8 W. 36th St. (bet. 5th & 6th Ave.)
212-290-2211 $40 L

Koreatown **Kum Gang San***
49 W. 32nd St. (at Broadway)
212-967-0909 $20 L

Koreatown **Madangsui***
35 W. 35th St (bet. 5th & 6th Ave.)
212-564-3333 $30 L

Koreatown **Seoul Garden**
34 W. 32nd St. (bet. 5th Ave. & Broadway)
212-736-3002 $28 L

West Village **Do Hwa**
55 Carmine St. (at Bedford St.)
212-414-1224 $27 L

East Village **Bon Chon**
5 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-2887 $20 L

East Village **Dok Suni's**
118 1st Ave (bet. 7th St. & St. Marks Pl.)
212-477-3506 $20

Lower Mhn **Kori**
258 Church St (bet. Leonard & Franklin St.)
212-334-0808 $20 Su L

Brooklyn **Dokebi***
195 Grand St (bet. Driggs & Bedford Ave.)
718-782-1424 $25 L

Queens **KOREANA***
136-20 38th Ave Flushing, NY 11354
718-713-0252 $25 L

Westchester **Kalbi House**
291 Central Ave. White Plains, NY 10606
914-328-0251 $20 L

New Jersey **Dong Chon Hong**
144 Main St. Fort Lee, NJ 07024
201-592-0450 $13

New Jersey **Cammanok ***
485 Main Street Fort Lee, NJ 07024
201-242-1333 $17 L

New Jersey **Gammanok**
110 Broad Ave. Palisades Park, NJ 07650
201-945-8300 $17 L

New Jersey **Myung Dong Noodle House**
2013 Lemoine Ave Fort Lee, NJ 07024
201-592-8900 $13 L

Closter **Pinehill Restaurant**
123 Paramus Rd Paramus, NJ 07652
201-843-0170 $20 L

THAI

Upper West **Long Grain**
2534 Broadway (at 95th St.)
212-666-0888 $22 L

Upper East **Eat Thai**
1425 3rd Ave (bet. 80th & 81st St.)
212-772-1494 $15 L

Upper East **Spice**
1475 1st Ave (at 77th St.)
212-744-5374 $20 L

Upper East **Vong Ping**
1393A 2nd Ave (bet. 72nd & 73rd St.)
212-249-8484 $22 L

Midtown West **@NINE***
592 9th Ave (bet. 42nd & 43rd St.)
212-265-6436 $18 L

Midtown West **Bangkok House**
360 W. 46th St (bet. 8th & 9th Ave.)
212-541-5943 $18 L

Midtown West **Breeze**
661 9th Ave (bet. 45th & 46th St.)
212-262-7777 $25 L

Midtown West **Chai Thai Kitchen**
520 8th Ave (at 35th St.)
212 707 8778 $30 L

Midtown West **Chanpen Thai**
761 9th Ave (at 51st St.)
212-586-8808 $20 L

Midtown West **Pam Real Thai 47**
402 W. 47th St (bet. 9th & 10th Ave.)
212-315-4447 $20 L

Midtown West **Pongsri Thai***
244 W. 49th St (bet. Broadway & 8th Ave.)
212-582-3392 $25 L

Midtown West **Room Service Midtown**
630 9th Ave (bet. 47th & 48th St.)
212 582-0999 $25 L

Midtown West **Topaz Thai**
127 W. 56th St (bet. 6th & 7th Ave.)
212-957-4020 $15 L

Midtown West **viv Bar & Restaurant**
717 9th Ave (at 48th St.)
212 581-5999 $20 L

Midtown West **Yum Yum 3***
653 9th Ave (at 46th St.)
212 956-0633 $15 L

Midtown West **Yum Yum Bangkok***
650 9th Ave (bet. 45th & 46th St.)
212 262-7244 $15 L

Midtown West **Yum Yum Too***
662 9th Ave (at 46th St.)
212 247-2225 $20 L

Midtown East **DBAO**
222 E. 53rd St (bet. 2nd & 3rd Ave.)
212-306-5588 $25 L

Midtown East **Rein Thai Restaurant***
220 53rd St. (bet. 2nd & 3rd Ave.)
212 752-3333 $16 L

Midtown East **Talent Thai Kitchen**
210 E. 34th St (bet. 2nd & 3rd Ave.)
212 725-5888 $11 L

Chelsea **Pad Thai**
114 8th Ave (bet. 15th & 16th St.)
212-691-6226 $20 L

Chelsea **Pongsri Chelsea**
195 W. 23rd St (bet. 6th & 7th Ave.)
212-645-8906 $20 L

Chelsea **Regional Thai***
206 7th Ave. (bet. 21st. & 22nd St.)
212-807 9972 $15 L

Chelsea **Room Service**
166 8th Ave (bet. 18th & 19th St.)
212-691 0099 $25 L

Chelsea **Royal Siam**
240 9th Ave (bet. 22nd & 23rd St.)
212 741-1732 $25 L

Chelsea **Silom Thai**
150 8th Ave (bet. 17th & 18th St.)
212-675-0030 $25 Su L

Chelsea **Thai Cha-Yo**
233 9th Ave (bet. 24th & 25th St.)
212-486-2170 $11 L

Gramercy **Bangkok 2 Thai***
345 1st Ave (bet. 20th & 21st St.)
212-473-4480 $14 L

Gramercy **Jaiyn Thai**
396 3rd Ave (bet. 26th & 29th St.)
212-889-1330 $25 L

Gramercy **Rhong Tiam**
31 E. 21st St (bet. 5th Ave. & Broadway)
212-420-7500 $20 L

Gramercy **Soi 30 Thai Cooking***
420 3rd Ave (at 30th St.)
212-481-6211 $16 L

Gramercy **Taan Thai Cuisine**
17 E. 31st St (bet. Madison & 5th Ave.)
212-213-3773 $15 L

Greenwich **Toon Thai Cafe***
435 Park Ave. S (bet. 29th & 30th St.)
212-544-9595 $25 Su L

West Village **Colango**
149 W. 4th St (at 9th Ave.)
212 226-4267 $15 L

West Village **SEA**
535 Washington St (at W. 12th St.)
212 243-3339 $15 L

West Village **Tue Thai Food***
3 Greenwich Ave (8th Ave. & Christopher St.)
212-929-9898 $20 L

East Village **Kati Thai Cuisine**
347 E. 14th St (bet. 1st & 2nd Ave.)
212-533-2048 $11 L

East Village **Klong**
7 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-505-9955 $15 L

East Village **Spice**
38 E. 13th St (bet. Broadway & Union sq.)
212-982 3758 $20 L

East Village **Tai Thai**
78 E. 1st St (bet. 1st Ave. & Ave. A)
212 777-2552 $12 L

Lower Mhn **Hi Thai**
123 Ludlow St (bet. Delancy & Livingston St.)
212 577-7624 $14 L

Lower Mhn **Kuma Inn**
113 Ludlow St 2Fl (Delancy & Rivington St.)
212-353-8866 $25

Lower Mhn **Pongsri Chinatown**
106 Bayard St. (at Baxter St.)
212 945-3132 $20 L

Lower Mhn **Sticky Rice**
95 Orchard St (bet. Grand & Broome St.)
212 274-8208 $15 L

Soho **Kitchai**
60 Thompson St (bet. Broome & Spring St.)
212 219-2000 $38 L

Soho **Peep**
177 Prince St (bet. Thompson & Sullivan St.)
212 254-7337 $20 L

Brooklyn **Chai Thai Kitchen***
124 N. 6th St (at Berry St.)
718-535-5955 $16 L

Brooklyn **Lily Thai**
615 Grand St (bet. Leonard & Lonmor St.)
718-218-7522 $15 L

Brooklyn **Pagoda Thailand**
333 Graham Ave (Boyce & Metropolitan Ave) | 718-384-6445 | $30

Brooklyn **SEA**
114 N 9th St (at Berry St) | 718-384-8850 | $20

Brooklyn **Tai Thai**
208 Bedford Ave (bet N 5th & N 9th St) | 718-599-5556 | $30

Long Island **Phaa Restaurant**
29 Main St Sag Harbor NY 11963 | 631-725-0101 | $35

New Jersey **Absolute Thai Homemade***
944 Anderson Ave Cliffs de Park NJ 07010 | 201-941-2230 | $13

VIETNAMESE

Upper East **Asia Grill**
1817 2nd Ave (at 94th St.) | 212-753-0618 | $20

Upper East **Vermicelli**
1402 2nd Ave (bet 77th & 78th St.) | 212-288-8898 | $20

Midtown East **Le Colonial**
149 E 57th St (bet 3rd & Lexington Ave) | 212-752-0808 | $35

Koreatown **PHO32 & SHABU***
2 W 32nd St (bet 5th Ave & Broadway) | 212-695-0888 | $20

Greenwich **NuU Noodle House***
15 Greenwich Avenue (bet 10th & Christopher St) | 212-488-5838 | $20

West Village **Saigon Market**
93 Univers ty Pl (bet 11th & 12th St.) | 212-675-8691 | $25

Lower Mhn **Nha Trang**
87 Baxter St (bet Bayard & Canal St.) | 212-233-5948 | $15

Lower Mhn **Paris Restaurant***
113 Mott St (bet Henry & Canal St) | 212-226-7221 | $5

Lower Mhn **Paris Restaurant***
213 Grand St (bet Elizabeth & Mott St.) | 212 225-3828 | $5

Tribeca **Viet Cafe**
345 Greenwich St (bet Jay & Harrison St) | 212-431-5888 | $25

Brooklyn **Nicky's Vint**
311 Atlantic Ave (bet Hoyt & Smith St.) | 718-855-8836 | $9

OTHER

Upper West **Asia Kaa**
710 Amsterdam Ave (bet 94th & 95th St) | 212-280-9478 | $25

Upper West **Asiata**
80 Columbus Cir 35 Fl (at 60th St) | 212-805-8800 | $135

Upper East **88 Fusiaa**
1688 2nd Ave (at 88th St.) | 212 289-4898 | $20

Upper East **Amber***
1406 3rd Ave (at 80th St.) | 212 249-5020 | $25

Upper East **Goba**
1428 3rd Ave (at 81st St.) | 212-288-4588 | $31

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W 58th St (bet 8th & 9th Ave.) | 212-397-0404 | $61

Midtown West **Rue 57**
60 W 57th St (at 6th Ave.) | 212-207-5656 | $45

Midtown East **1066 Eno Restaurant**
1068 1st Ave (at 58th St.) | 212-888-8008 | $25

Midtown East **Fusha Asiaa Cuisine**
1085 1st Ave (at 58th St.) | 212 752-8883 | $35

Midtown East **Jazz nt Kitano**
The K tano Hotel 66 Park Ave (at 38th St.) | 212-885-7123 | $35

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (at 28th St.) | 212-686-5400 | $20

Greenwich **Qi Asian Eatery**
31 W 14th St (bet 5th & 6th Ave.) | 212 929-3917 | $19

West Village **Betel**
51 Grove St (bet Bleeker St & 7th Ave S.) | 212-352-0460 | $30

West Village **CBaa***
108 W 14th St (bet 6th & 7th Ave.) | 212 206-8388 | $10

West Village **Gobo**
401 6th Ave (bet 8th St. & Waverly Pl.) | 212 255-3242 | $20

East Village **Fricad House**
106 3rd Ave (at 13th St.) | 212-388-1838 | $22

East Village **Prima & Beyond New York**
90 E 10th St (bet 3rd & 4th Ave.) | 212-505-0033 | $35

Lower Mhn **Rice***
252 Elizabeth St (bet Houston & Bleecker St.) | 212-226-5775 | $15

Lower Mhn **Yushi**
250 Vesey St. & World Financial Center | 212-945-3097 | $12

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave (bet 1st St. & Garfield Pl.) | 718-840-0404 | $55

Brooklyn **Purple Yam**
1314 Cortelyou Road (bet Argyle & Rugby Rds.) | 718-940-8188 | $30

Long Island **TOKU**
2014C Northern Blvd Manhasset NY 11030 | 516-627-8658 | $55

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042 | 973-233-0400 | $30

New Jersey **Bings Burgers***
249 Main St. Fort Lee NJ 07024 | 201-592-6454 | $10

New Jersey **Mahanani Indian Cuisine**
88 Main St. Fort Lee NJ 07024 | 201-585-8226 | $13

New Jersey **the tea bar***
1830 Palisade Ave. #4 Fort Lee, NJ 07024 | 201 944-3102 | $10

Authentic Thai Tastes to Remember

ABSOLUTE THAI HOMEMADE

Less than a year old, Absolute Thai Homemade has become a neighborhood staple in Cliffside Park, New Jersey. The family that owns the restaurant comes from Thailand, where they were already veterans of the food business. They create authentic Thai flavors using their family recipes and place a premium on freshness. They handpick ingredients every day and cook each dish from scratch. "Quality first is our philosophy. Since we don't use any precooked ingredients, it takes more time for us to serve the food, but it's worth it. Those who understand what's real will love our food," says Mr. Wood, owner of the restaurant.

Absolute Thai Homemade's dishes may look similar to those from other Thai restaurants, but they taste different. Absolute's *Curry Puff* is delicate in both flavor and texture. Once you bite it, the flaky dough and smooth filling melt in your mouth. *Absolute Thai Spicy* is a stir-fry dish featuring the restaurant's special hot sauce, which is a masterful blend of soothing herbs and energizing spices. *Grilled Lemongrass Pork Chop* showcases a special marinade with an appetizing aroma.

In addition to refined home cooking, the restaurant's great hospitality is another reason to dine here. Customers can also enjoy BYOB and special deals that offer several combinations of appetizers and entrées. If you are looking for a quality home-style meal, Absolute Thai Homemade should be your next stop.

Absolute Thai Homemade
644 Anderson Ave., Cliffside Park, NJ 07010
TEL. 201-941-2290 | www.absolutethaihomemadenj.com
Tue-Thu & Sun: 11:30 am-10 pm. Fri & Sat: 11:30 am-10:30 pm

The special marinade made with lemon grass, black pepper, cilantro, garlic, and Thai herbs makes *Grilled Lemongrass Pork Chop*—served with chili sauce to your taste—flavorful and aromatic. *Curry Puff* boasts a delicate flavor. Sweet and refreshing *Thai Iced Tea* and *Lychee Iced Tea* perfectly complement the dishes.

Absolute Thai Spicy has distinctive heat and an enticing herbal aroma.

Equipped with about 20 seats, it offers a cozy space where customers can feel at home.

[Williamsburg]
124 North 6th St. Brooklyn, NY 11211
718.599.5889

[Midtown West]
930 8th Ave. New York, NY 10019
212.707.8778

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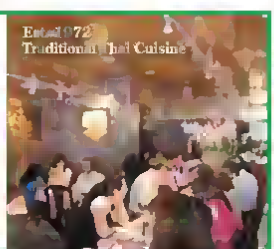

Recommended by:
THEATRE WEEK
NEW YORK TIMES★★
ZAGAT

Three Convenient Locations
Chinatown
106 Bayard St. (corner of Baxter St.)
212-349-3132
Chelsea
165 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-8808
Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392

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Brewery Incited the Kuro Koji Shochu Boom

Okuchi Shuzo Co., Ltd.

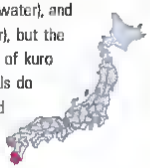
Okuchi Shuzo Co., Ltd was born in 1970 by integrating 11 individual shochu breweries long operated in Isa City, Kagoshima Prefecture. It was no easy task to make all the brewers with different techniques and philosophies come together as one, but the dedication and the cooperative spirit in which this was accomplished is still very much alive and carried down through generations today.

Brewing methods at Okuchi Shuzo still mostly follow the traditional ways, which are to work closely with nature, and using locally grown Satsuma-imo (sweet potato). Although Kagoshima is a tropical region, Isa region, due to being surrounded by mountains has a very unique climate with a drastic temperature difference between summer and winter months but this makes it ideal for shochu making as it creates pristine water.

There is a variety of shochu released from Okuchi Shuzo in Japan, and each shochu boasts distinct characteristics. The brewers know the features of each ingredient and different types of koji and strive to maximize them when crafting their shochu.

Kuro Isanishiki is the only shochu from Okuchi Shuzo available in the U.S. This sweet potato shochu is particularly noteworthy because it is the shochu that rediscovered kuro (black) koji and led the growing popularity of "kuro koji" shochu in Japan. While working with shiro (white) koji was still the norm, Okuchi Shuzo made this shochu out of kuro koji in 1987. Customers soon fell in love with the beautiful aroma coming from the kuro koji and Kuro Isanishiki quickly became the most popular shochu in Kagoshima, triggering the start of the kuro koji shochu boom in Japan.

Kuro Isanishiki features many of the traits found in kuro koji shochu which are sweetness, depth, and a gorgeous aroma. It is especially great with white fish carpaccio as the sweetness of the shochu and the simple taste of the fish enhance each other. There are so many ways to enjoy shochu like mizuwari (cut with cold water), and oyuwari (cut with hot water), but the best way to drink this king of kuro koji shochu is how the locals do it, which is maewari (blend shochu and water one day in advance).



Okuchi Shuzo Co., Ltd.
643 Okuchi Harada, Isa City, Kagoshima, JAPAN 895-2506
+81-995-22-1213 | www.isanishiki.com

3 things you should know about Okuchi Shuzo Co., Ltd.

Isa is where the oldest document mentioning shochu was found. This document from 1559 found in Koriyama Hachiman Shrine stated—presumably written by a carpenter who built the shrine—"The master here is too cheap and will not even give us a sip of shochu." This indicated shochu was already a popular drink by this time.

The brewery was the instigator of the black koji boom. Kuro koji was used traditionally but once shiro koji was discovered via mutation in the kuro koji strain in 1923, the use of black koji died out for a time. In 1987 when Okuchi Shuzo released the Kuro Isanishiki sweet potato shochu made using black koji, people fell in love with its aroma and taste. This led to the growth in popularity of kuro koji once more.

Dedicated to protecting its local environment, a new system, Eco-action 21, which measures the environmental impact the brewery has on its surroundings, makes sure they keep their production environmentally sustainable. They have also ceased the use of 900ml disposable bottles and replaced them with reusable ones, and less left from production are being used to feed pigs at local farms.

Making Styles That Perk You Up

Beauty Interview: Ayumi Mitsuishi of Patricia Field Hair Salon

What is your role at Patricia Field Salon?

I am the top hair stylist and I have been here for 20 years. I do hair, makeup and wig styling. Within hair I do cut, color, perm, straight perm, hairstyling, upsweep, pin ups and extensions. For makeup, I can do drag queens as well as cosplay and anime. I actually do Patricia's hair and makeup, and I've gone on U.S. tour as the stylist for the K-Pop group, Wonder Girls.

What do you particularly pay attention to as a stylist?

First of all, I strive to maintain my health condition. Also I put great effort into understanding my customers through communication, and at the same time I am conscious of their time restrictions, as many of them are busy people. Style-wise, I design hairstyles they can easily maintain on their own, and along with their makeup to create a look of total coordination.

Would you share some of your personal beauty tips?

New York apartments are very dry, so I always use a humidifier that emits nano-size water when I sleep to keep my skin and hair moist. I take a bath every night, but I fill the tub via the showerhead, not the faucet. This causes steam to fill the whole room and create the effect of a mist sauna.

Any recommended styles for this winter?

Valentine's Day is coming up, so I recommend the cute and sexy Victoria's Secret angel image, which you can get by curling the tips of the hair. The Bettie Page pin up image is also popular, as it makes women look glamorous. Finally, Patricia Field has created an airbrush makeup set in collaboration with TEMPTU that you can use at home. With this gadget, you can quickly and easily make yourself look as airbrushed as a Hollywood actress!

Until Feb. 26, Ayumi offers a great discount for Chopsticks NY readers. Hair cut (with shampoo & blow dry) for $50 (Reg. $90). Japanese straight perm (with s & b) for $150 (Reg. $300) and 30% off hair color (with s & b), wig styling and great length human hair extensions. Mention Chopsticks NY when making an appointment with Ayumi at 212-925-2741.

Patricia Field/TEMPTU airbrush makeup set comes with a spray applicator and 2 shades, allowing you flawless makeup ($115).

Patricia Field Hair Salon
306 Bowery, New York, NY 10012
TEL: 212 966-4066 (shop), 212-925-2741 (Ayumi)
www.patriciafield.com

New Season New Change
First time customers get
20%off all services
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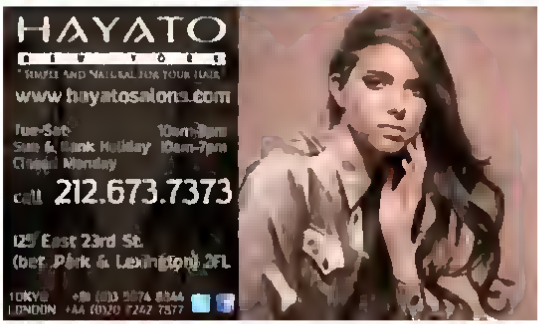
MASA from a famous salon in TOKYO!!!
VIJIN
212.397.2222
www.SalonVijin.com
22 E. 1st St. (bet. Bowery & 2nd Ave.)
Hair stylist WANTED! (Ask for Erika)
*Japanese speakers needed
There is a chance to go to Japan depending on your efforts

The 7th YEAR ANNIVERSARY
ALL HAIR PRODUCTS
30-50% OFF until FEB. 28th 2014
Nano Amino shampoo $16.80 (reg. $24), Clay Esthe Pack $18 (reg. $30), AG Recoil Curl Activator Balm $10 (reg. $20) and more!
Limited to one product per person without any hair services
RH+
RH PLUS SALON
805 3rd Ave. 2FL. (bet. 49th & 50th St.)
212-644-8058 www.rhplusny.com
Mon-Fri: 10am- 8pm
Sat & Sun: 10am- 7pm



Beauty Guide

Indicated prices are basic haircut prices for hair salons and recommended treatment price for spas.

Coupon available at www.chopsticksny.com

* Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III $40-
2601 Broadway (at 100th St.)
212-663-0460

Upper West — K's Salon $77
162 W. 74th St. (bet. Amsterdam & Columbus Ave.)
212-362-8531

Upper East — Giovanni-Sacchi $50-
1364 Lexington Ave (bet. 90th & 91st St.)
212-360-5557

Upper East — Michi* $50-
208 E. 60th St (bet. 2nd & 3rd Ave.)
212 752 9229

Upper East — Tokuyama Salon* $60
With experience in the magazine's lash on shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-688-8585 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon* $60-
171 E. 82nd St. (bet. Lexington & 3rd Ave.)
212-722-8828

Midtown West — Midoma Salon-Gallery $100-
545 8th Ave. (bet. 37th & 38th St.)
917-432-2667

Midtown West — Mingle Salon New York $80-
10 W. 56th St. 2 Fl. (bet. 5th & 6th Ave.)
212-459-3320

Midtown West — Mitzu Hair & Make-up $135-

Mitzu Hair offers smart and elegant styling cuts, styling, make up, color, highlights and straight perm. The owner Mitzu provides his clients a relaxing and soothing environment while ensuring brilliant and glamorous styling with 35 years of experience.
57 W. 57th St. #1204 (at 6th Ave.)
212-757-5360 www.mitzuhair.com

Midtown East — Eiji Salon $125
801 Madison Ave. 5 Fl. (bet. 57th & 58th St.)
212-838-3464

Midtown East — Hair Mates Midtowa* $60-
114 E. 40th St. (bet. Lexington & Park Ave.)
212-599-2830

Midtown East — Hazuki Hair $30-
32 E. 53rd St. (bet. 1st & 2nd Ave.)
212-755-2623

Midtown East — HEARTS New York Salon* $70-
40 E. 56th St. (bet. Park & Madison)
212-810-8900

Midtown East — Hisako Salon* $60-
233 E. 50th St. (bet. 2nd & 3rd Ave.)
212-764-7640

Midtown East — Momotaro* $70-
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.)
212-758-2392

Midtown East — RH Plus Salon* $50-
RH+ Try the newest perm technology from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination Alkaline Smoothing Solution Cashmere Luminance which smoothes hair effectively.
805 3rd Ave. 2 Fl. (bet. 49th & 50th St.)
212-644-8058 www.rhplusny.com

Midtown East — Salon Ishi $87
70 E. 55th St. (bet. Park & Madison Ave.)
212-888-4744

Midtown East — Salon Kiaya $85-
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.)
212-576-1117

Midtown East — T-Gardeas New York $70-
32 E. 59th St. (bet. 1st & 2nd Aves.)
212-355-0105

Midtown East — VARTALI SALON $95-
48 East 57th St. (bet. Park & Madison Ave.)
212-935-4640

Midtown East — Wave 55 Hair Salon $50-
1059 2nd Ave. (bet. 55th & 56th St.)
212-355-7399

Chelsea — Cervy Lashes & Hair $45-
123 5th Ave. 2nd Fl. (bet. 19th & 20th St.)
347-623-2813

Chelsea — Hisako Salon* $85-
163 7th Ave. (bet. 20th & 21st St.)
212-989-2233

Chelsea — Cowlicks Japan* $57
Cowlicks offers a full range of services: styling, color, conditioning treatments, perms, Japanese hair straightening and Shiatsu ($45). In addition you can offset your hectic day with relaxing bodywork done in a mellow environment.
137 W. 19th St. (bet. 6th & 7th Ave.)
212-807-2123 nowlicksjapan.com

Chelsea — Hoshi Coupe I $50
259 W. 19th St. (bet. 7th & 8th Ave.)
212-255-0770

Chelsea — Kea Shigematsu $60-
256 W. 15th St. (bet. 7th & 8th Ave.)
646-234-1134

Chelsea — KIWA Salon* $55
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-8848

Chelsea — Reika's Hair & Makeup $50-
256 W. 15th St. (bet. 7th & 8th Ave.)
646-221-6317

Chelsea — Tomoko Shima Hair Salon* $65
235 W. 14th St. (bet. 7th & 8th Ave.)
646-438-9277

Gramercy — Hayato New York* $70-
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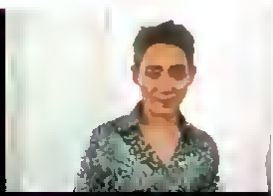

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JAPANESE GRANDMA'S TIPS

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① Peel the skin of one aloe leaf ② Cut the inside jelly part into half inch pieces. ③ Add 14 ounces of vodka and store in a cool, dark place for one week. ④ Take out one piece of aloe and mash it ⑤ Add 2 spoonfuls of wheat flour and 2 spoonfuls of aloe vodka into the mash and mix well ⑥ Apply a thin coat of the aloe mask after washing your face, wait 10-15 minutes, and then rinse off the mask.

Gramercy **Heir Mates Union Square**
23 E 17th St (bet Broadway & 5th Ave) $55-
646-692-4750

Gramercy **Warren-Tricomi**

Warren-Tricomi has opened a Flatiron location in September and a special discount will be offered until 12/31. Make an appointment with the current veteran Japanese stylist Kei and your hair cut will be $60 (reg $150) with a free deep conditioning treatment
126 5th Ave (bet 19th & 20th St) 2nd Fl $180-
212-252-8886 www.warrenticomi.com

West Village **Heir Moda**
478 6th Ave (bet 11th & 12th St) $50-
646-391-8124

West Village **SEI-TOMOKO W4**
142 W 4th St (Washington Sq Pk & 6th Ave) $40-
212-477-5475

West Village **YUI SALON***
323 W 11th St (bet Greenwich & Washington) $70-
212-647-9303

East Village **009**
313 E 9th St (bet 1st & 2nd Ave) $60-
212-677-2920

East Village **Dlola***
140 Ave A (bet 9th & 10th St) $50-
212-777-5252

East Village **Hair Date**
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212-226-8384

East Village **Heir Mates Downtown***
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212-777-4812

East Village **Hashi Coupe II**
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212-505-0363

East Village **i Salon***
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212-505-0537

East Village **K2 Salon***
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212-260-5136

East Village **Kiyora Salon***
15 E 12th St 2 Fl (5th Ave & University Pl) $80-
212-414-4488

East Village **Patricia Field***
302 Bowery (bet. Huston & Bleecker St) $60-
212 966-4006

East Village **Pirka Salon***
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212-673-4208

East Village **Q Hair***
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212-614-8729

East Village **REBIRTH***
304 E 9th St (bet Ave B & C) $60-
212-677-1742

East Village **Redge Salon**
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East Village **SALON VLIIN***

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22 East 1st St (bet Bowery & 2nd Ave) $60-
212-484-0664 www.salonvlijn.com

East Village **SEI-TOMOKO 02**
125 E 4th St (bet 1st & 2nd Ave) $40-
212-473-3320

East Village **SEI-TOMOKO E13**
240 E. 13th St (bet. 2nd & 3rd Ave) $40-
212-533-0113

East Village **Shizen**
627 E 6th St (bet Ave B & C) $65-
212-777-2128

East Village **Takamichi Hair***
283 Bowery St (bet Hnuston & Stanton St) $120-
212-420-7979

East Village **Ueno Salon***
406 E 9th St. (bet Ave A & 1st Ave) $65-
212-505-7773

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. Also notable on offer Japanese Straight Perm and cuts $300 & up. Student discount available
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212-529-0355 www.yo-csalon.com

Lower Mhn **Cocoro Salon**
122 Ludlow St (bet Rivington & Delancey St) $65-
212 228-8388

Lower Mhn **Kanako Salon**
91 Clinton St. (bet Rivington & Delancey St.) $40-
212 260-3611

Tribeca **Lotus Salon North Moore**
34 North Moore St (bet Varick & Hudson St) $80-
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914-835-0045

Westchester **Hiro's Hair Salon***
280 Railroad Ave. Greenwich CT 06830 $35-
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New Jersey	**Katsuko Salon***	
2039 Lemoine Ave Bsmt Fort Lee, NJ 07024 201-585-9605		$60-
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New Jersey	**Salon Oasis***	
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SPA

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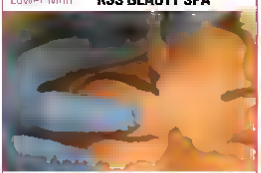
Lower Mhn	**Facial Spa**	
170-172 Canal St (Mott & Elizabeth St.) 212-925-5114		$38-

Lower Mhn	**KSS BEAUTY SPA**
	Offering quality services for over 30 years KSS Beauty Spa provides a complete range of beauty services including facials microdermabrasion permanent makeup spa treatments massages and nail care New customers mentioning Chopsticks NY can get Eyelash Extension for $60 (save $20) Permanet Eyebrows for $150 (a 50% discount) Also local customers may receive first time deep cleansing facial for $39
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40 Exchange Pl #812 (William & Broad St.) 212-365-4973		$48-

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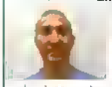

A veteran practitioner of Sentai with 21 years of experience, Mr. Endo corrects imbalances in your body to improve your posture, alleviate back, arm and neck pain, and increases energy. Sentai (posture alignment) heals your body. Appointment is required.

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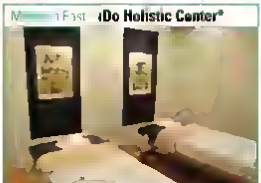

Japanese massage spa. Do Holistic Center specializes in shiatsu, acupuncture and herbal medicine to make your dreams of a healthy life come true. New clients can get the Over 50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massages) for $64 (reg. $140). Acupuncture is $95 for all clients.

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Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-6810 | General Clinic

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Dr. Nina Chang is a winner of the American Academy of Implent Dentistry Award. Dental Serenity offers free dental consultation with digital X-ray system. (Emergency line: 917-830-7151)

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117 E. 37th St. #1A (bet. Lex. & Park Ave.) | 212-286-2027 | Psychologist

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22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.) | 212-838-2900 | Herbal Medicine

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-889-2119 | General Clinic

Midtown East — Midtown Dental Group
155 E. 55th St. #301 (bet. Lex. & 3rd Ave.) | 212-759-5595 | Dentist

Midtown East — Medledge Medical
150 E. 58th St. 18Fl. (at Lexington Ave.) | 212-583-2630 | Clinic

Chelsea — Haruna Miyamoto SW
304 W. 18th St. #3C (bet. 8th & 9th Ave.) | 347-403-3508 | Social Worker

New Jersey — Edgewater Family Care Center
725 River Rd. #202 Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center
470 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | 201-747-2294 | OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1006 | OBGYN Gastro

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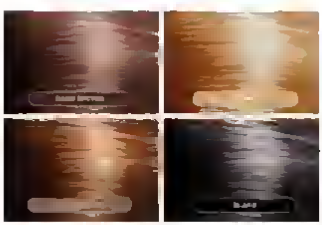
JAPANESE GRANDMA'S TIPS
Getting Over Chronic Fatigue
"Umeboshi green tea" is a helpful remedy. Add 1 teaspoon of umeboshi (pickled plum) paste and 1/2 teaspoon of soy sauce into a cup of green tea. The citric acid from plums helps to beat fatigue. This is effective in treating not only physical but also mental exhaustion.

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Lightweight, gel-based formula leaves a smooth finish that is not a sweat, and life-proof ROOT VANISH by Kazumi is toxin-free and packed with 22 anti-aging botanical extracts



Four versatile shades were developed specifically for American women by Kazumi Morton a Beverly Hills and New York based celebrity colorist.

The click-pump applicator with a built-in brush tip provides an easy mess-free application. The non-sticky formula instantly camouflages grays and roots and leaves no residue.

Kazumi Morton is also a pioneer of hair straightening. She is an educator for Milbon-USA, training stylists from all over the U.S. Kazumi also specializes in applying and custom-coloring Hair Lingerie extensions.

Vol. 39 - MONO of the month

ROOT VANISH by KAZUMI

SK-II, Cle de Peau, Shiseido, SENSAI by Kanebo Japanese skincare brands have been carving out a solid spot on the shelves of New York's most prestigious stores. It's about time that Japan's best hair care technologies made their way to New York, too. And it has.

KIWABI, Inc. a Japan-based hair care company, is releasing a unique, gel-based anti-aging colorant that instantly vanishes grays and roots out of sight. ROOT VANISH by Kazumi, features Japan's renowned ingredient technologies, exceptional craftsmanship in product design and a powerful dose of Hollywood glamour. The first four shades were designed in Beverly Hills by celebrity colorist Kazumi Morton and it already has an impressive A-list cult following.

ROOT VANISH hit the U.S. market last November and instantly caught the attention of beauty editors and Hollywood elite for its outstanding benefits: no residue, no drying powders, no crusting, no transferring onto clothes or fingers throughout the day, nontoxic, no-fragrance, mess-free and healthy for hair.

Kazumi first recognized the need for a product like ROOT VANISH when her discerning clientele in Beverly Hills and New York started pressing her to come up with an at-home solution for covering up their grays and emerging roots in between appointments with her. Kazumi initially tried all of the gray cover up products available in the U.S. market such as mascara types, spray-in products and powder concealer formulas, but none of them met her perfectionist standards. They all powdered off, crusted or simply didn't go on, or stay on, properly.

Kazumi finally found the perfect formula in her home country that resolved all of the typical issues, but the colors were all wrong for the western market. She partnered up with a visionary serial entrepreneur Naohisa Tamura and his laboratory in Japan to painstakingly reformulate and re-design the shades and natural colorant ingredients so that they would flatter and appeal to style and beauty-conscious women across LA, NY and San Francisco.

ROOT VANISH is also great for hair. Featuring 22 traditionally and scientifically heralded botanical extracts and oils that nourish, hydrate and fortify the hair and follicles, the formula is "almost natural enough to eat," says Kazumi. To name a few, ingredients include black seaweed extract that is rich with essential amino-acids, Japanese swertia flower extract that boosts hair growth, and Panax ginseng root extract that enhances cellular renewal for a healthier scalp. Instead of damaging the hair and scalp with frequent coloring, ROOT VANISH allows hair to heal before the next appointment.

The application is simple. Click the button on the applicator to dispense the formula into the brush, then apply onto towel-dried hair. The lightweight formula spreads and blends easily leaving no-residue after drying. The result is invisible, touchable soft, and naturally radiant hair with no transferring or flaking. With use, grays and roots stain subtly darker so that less product becomes necessary, if at all.

ROOT VANISH by KAZUMI is an essential product for those aging beautifully. It is available at www.amazon.com

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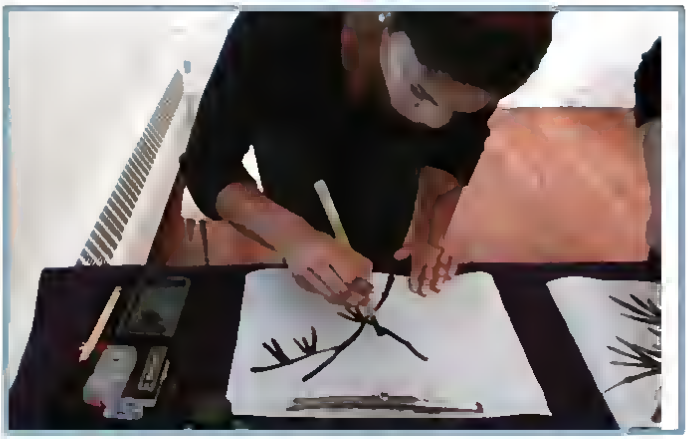
SUMI-E THE ART OF RELAXATION AND CONCENTRATION



Sumi-e is like golf, it requires great posture, patience and a relaxed disposition. I inhabit none of these virtues, so I was apprehensive walking into the Resobox Japanese Cultural Center just outside of Queensboro Plaza. My instructor Kohfu Sensei didn't know it, but she had a challenge on her hands.

Japanese ink painting, or sumi-e, originated in China and was brought to Japan in the tenth century. The art form has since evolved to embody the simplicity and minimalism central to the Japanese aesthetic. Artists are compelled to depict a scene or object with economy, leaving ample room for interpretation from both the creator and consumer.

"Sumi-e is not like watercolor or other types of painting," Kohfu-sensei explained. If sumi-e is golf, the brushstroke is a swing. "You only get one chance to make it perfect. You cannot go back to repair it."

As a first-time sumi-e artist, the permanence of the single stroke method was somewhat paralyzing, but sensei had a solution.

"Let's begin with a warm-up," she said.

On scrap paper she led me through a simple series of straight lines, squiggles and zig-zags. She taught me to hold the brush with a soft grip and to think of it as an extension of my entire arm rather than a tool at my fingertips. The exercise proved to be a great confidence builder, until we got to the bamboo leaf.

Bamboo is the most elemental subject in sumi-e. Painting it is the first step to mastery, but you must begin by learning to paint the leaves.

"Press down and lift," sensei said. A delicate leaf appeared under her single brushstroke.

"Press down and lift." I repeated. A slug appeared. The second attempt looked like and inverted tadpole. Three sheets of scrap paper later the closest I could get to a bamboo leaf was shriveled edamame, but sensei gently pushed me forward to an element that proved to be much easier.

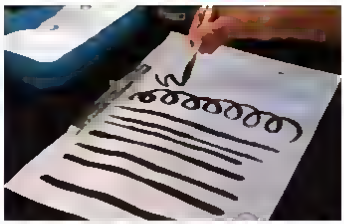
Drag-pause-drag in a single halted stroke a bamboo stalk dominated my rice paper canvas. Sensei did note, however, that bamboo usually grows straight. Mine curved slightly at the end, but I decided to interpret it as bamboo in the wind.

A few strokes later, I had a fully formed crop of bamboo on my rice paper. Compared to sensei's version mine lacked dimension and texture, but she assured me that those subtleties are gained over time.

Again, sumi-e is like golf. It takes years of practice to do well, but can still be fun your first time around.

—Reported by *Devon Brown*

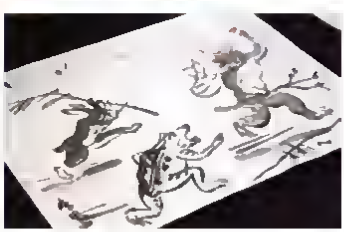
Resobox Japanese Culture Center
41-26 27th St., Long Island City, NY 11101
TEL. 718-784-3680 / www.resobox.com



Sumi-e brushes are different sizes, but all the same shape. To make varying textures and thicknesses, we practiced using different parts of the brush. For curls and swirls the tip is best.

Because bamboo grows from the bottom up, the sumi-e artist must paint from the bottom up. The true nature of subjects is always taken into consideration.

It is difficult to achieve depth and detail as a beginner, but Kohfu-sensei's cartoons (below) prove that a practiced hand can produce almost anything.



School Guide

The following is a list of schools where you can learn Japanese cultures.

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LANGUAGE

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W 39th St 14 Fl (bet 7th & 8th Ave.)
646-345-9777

Midtown West — The Nippon Club/JFNY — Japanese

JFNY Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info

145 W 57th St (bet 6th & 7th Ave.)
212 581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E 40th St #203 (at Lexington Ave.)
212-697-1374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

380 Lexington Ave. 17 Fl (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com

Midtown East — ibec language institute inc.* — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256

Midtown East — Language House — Japanese
211 E. 43rd St. #1107 (bet. 2nd & 3rd Ave.)
212-949-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #800 (at 42nd St.)
212-808-4764

Midtown East — Rammurt New York — Japanese
21 E. 45th St. 17 Fl (bet. 2nd & 3rd Ave.)
212-867-2700

Koreatown — BYJ USA Culture Class — Japanese
350 5th Ave. 59 Fl (bet. 33rd & 34th St.)
212-601-2720

Chelsea — ABC Language Exchange* — Japanese
147 W. 25th St. #1E (bet. 6th & 7th Ave.)
212-583-7590

Chelsea — Tenri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2100

Tribeca — Trihecn Lenguage — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212-219-8893

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050
516-883-5745

Westchester — Go!NihonGo Lenguage — Japanese
P.O. Box 33 White Plains, NY 10605
914-256-5264

Purchase — Keio Academy of New York — Japanese

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914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla, NY 10595
914-606-6630

New Jersey — Japanese-American Society of New Jersey* — Japanese

The Japanese language program is taught by highly trained instructors who qualified through the Japanese special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com

New Jersey — R/Lingo Learning Center — Japanese
2450 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-447-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #6K (Broadway & Columbus)
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212-247-2563 www.seikoushodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 53th St. (bet. 3rd & Lexington Ave.)
212-355-1101

Midtown West — Ellie's NewYork Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3696

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

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1410 Broadway #2616 (bet. 38th & 39th St.)
212-695-0500

Midtown West — The Nippon Club — Sado
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212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
161 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-3703

Lower Mhn — Takemori Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.)
917-579-2162

Soho — Kimono House — Kimono
13st Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-47A Oak Park Dr. Douglaston, NY 11362
718-631-2637

Japan — Ohara School — Ikebana
OharaNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St. (Rivers de Dr. & Dyckman St.)
646-483-8700

Upper West — Kokushi Budo Institute — Judo
332 Rivers de Dr. (bet. 105th & 106th St.)
212-466-8777

Upper West — Shorinryu Matsubayoshi* — Karate
131 W. 72nd St. #2fl (Columbus & Amsterdam)
212 875-8828

Upper West — Shotokan Karate-Do NY — Karate
242 W 60th St. (bet. Amsterdam & 10th Ave.)
212-799-5509

Upper West — UWS Kenshikai Karate* — Karate
82nd Columbus Ave. (bet. 106th & 106th St.)
212-222-1172

Upper East — Aikido Shoho Dojo — Aikido
350 E. 32nd St. (at 1st Ave.)
646-505-9212

Upper East — NEMMAA Kaizen Karate — Karate
1786 3rd Ave. (at 96th St.)
212-426-5675

Upper East — WTKO Honbu Dojo — Karate
206 E. 63rd St. (bet. 2nd & 3rd Ave.)
212-207-1907

Midtown West — D-Dojo — Karate
500 8th Ave. 12 Fl. (bet. 35th & 36th St.)
212-537-6441

Midtown West — New York Budokai — Kendo
520 8th Ave. 16 Fl. (bet. 36th & 37th St.)
917-821-1460

Midtown West — Shinjinbukan New York* — Karate
336 5th Ave. #307 (bet. 55th & 56th St.)
917-400-9183

Midtown West — Shinkyokushinkai NY — Karate
520 8th Ave. 16th Fl. (bet. 36th & 37th St.)
646-235-0293

Midtown West — World Dyamo Karate — Karate
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YMCA 224 E 47th St (bet 2nd Ave & 3rd Ave) 212-756-9600

Midtown East — **Shido Gakuin** — Kendo
265 Madison Ave 5th Fl (bet 39th & 40th St) 630-414-6644

Chelsea — **Eizanryu Jujitsu Biwako** — Jiu Jitsu
214 W 29th St 3 Fl (bet 7th & 8th Ave) 212-260-0927

Chelsea — **N.Y. Shorin Ryu Karate** — Karate
37 W 26th St 9 Fl (6th Ave & Broadway) 212-490-9600

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East Village — **Karate Honma Dojo** — Karate
58 E 11th St 5 Fl (Broadway & University) 212-505-3658

East Village — **New York Jiu Jitsu*** — Jiu Jitsu
Bdwy Basmt (at 22nd St) 212-343-8310

Tribeca — **Kan Zen Institute** — Kendo
54 Thomas St (bet Church St & W B way) 212-406-9104

Tribeca — **Dishi Judo Club*** — Judo
547 Greenwich St (Vandam & Charlton St) 212-366-9850

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565 5th Ave (at 15th St) 718-788-5832

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New Jersey — **KYOKUSHIN KARATE NJ Branch** — Karate
380 Old River Rd 2 Fl Edgewater NJ 07020 212 947-3334

New Jersey — **Ridgewood Karate School** — Karate
30 Cottage Pl Ridgewood, NJ 07450 201-447-2272

New Jersey — **Yoshitsene Jujutsu Kai** — Jiu Jitsu
434 Broadway Bayonne, NJ 07002 201 725-9013

OTHER

Upper West — **Columbia Univ** — Music
2960 Broadway (at 116th St) 212-8547403

Upper West — **DanceCatNY**
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www.DanceCatNY.com dancecatny@gmail.com — Dance

Upper East — **Saori Weaving Arts** — Other School
227 E 57th St (bet 2nd & 3rd Ave) 212 722-2585

Midtown West — **Mad, Sweat & Tears** — Pottery
554 10th Ave (at 46th St) 212-974-4121

Midtown West — **The Nippon Club** — Dance
145 W 57th St (bet 6th & 7th Ave) 212-581-2223

Midtown West — **The School for Strings** — Music
419 W 54th St (bet 9th & 10th Ave) 212 315-0815

Midtown West — **Toho Shoji N.Y.*** — Jewelry Making
390 6th Ave (bet 36th & 37th St) 212 868-7465

Chelsea — **CDBU** — Japanese Drum
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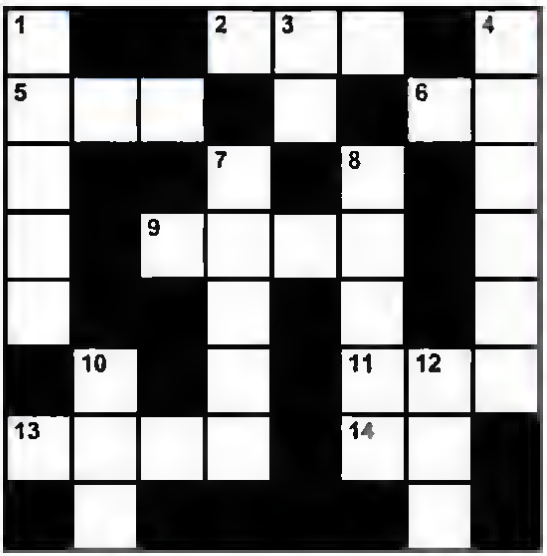

Japanese CROSSWORD

Across

2. Japanese habitually drink o- ____ (tea)

5. In cold weather, you should wear an _____maki (muffler, scarf)

6. You should also wear ___ bukuro (gloves) to protect your hands from cold

9. During the traditional Setsubun event in February, Japanese people throw _____ (beans, peas) to expel demons from their houses

11. The color "navy" in Japanese

13. Taking a ___(bath) every day is one of Japan's health secrets

14. "Rhyme" in Japanese

Down

1. ___ is a homonym meaning "electricity" and "biography" in Japanese

3. ____ means "fire" in Japanese

4. A dish with assorted tempura on top of a nce bowl is called ____

7. _____ Edogawa is a famous Japanese mystery writer whose pseudonym was inspired by Edgar Allan Poe

8. ____ (weather) changes frequently in winter

10. A ____ (sentence) is composed of a subject and a predicate

12. When throwing roasted soybeans during Setsubun, people say "____ (demons) wa soto" meaning "Demons out"

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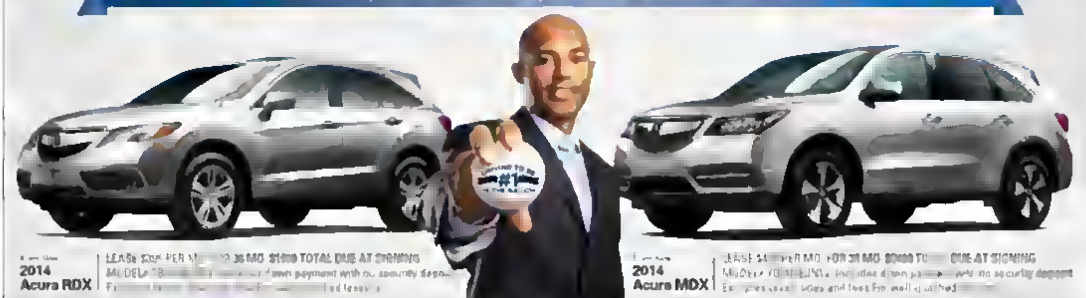

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What on Earth?

SETSUBUN

節分

Throwing food is generally considered bad manners. But it is recommended on this particular day in Japan. Only roasted soybeans, not other foods, though. The day is called **setsubun**, and it's usually February 3rd, depending on the Lunar calendar. Correctly speaking, the term setsubun (which literally means "seasonal division") indicates the day before the beginning of each season, so there are four setsubun, Spring Setsubun, Summer Setsubun, Fall Setsubun, and Winter Setsubun. However, in Japan, the term usually refers to the Spring Setsubun, which is New Year's Eve in the Lunar calendar, and Japanese celebrate the day yearly.

The celebration is accompanied by a special ritual to cleanse away all the evil of the former year in the Lunar calendar and drive away disease-bringing evil spirits for the year to come. This special ritual is called **mamemaki** (which literally means "bean scattering"). Roasted soybeans are thrown either out the door or at a member of the family wearing a mask of Oni (demon or ogre). The throwers chant "Oni wa soto! Fuku wa uchi!" The meaning of this chanting is something like, "Get out, Demons. Come on in Good Luck."

The beans are thought to symbolically purify the home by driving away the evil spirits that bring misfortune and illness with them. As a part of bringing good luck in, Japanese customarily eat soybeans, one for each year of one's life, if you are 27 years old, you eat 27 beans. In some areas, people eat one for each year of one's life, plus one more for bringing good luck for the year to come, if you are 27, you eat 28 beans. Also, there are some regions where people bite into futomaki (big sushi roll) without cutting at all. They believe that your wish will come true if you bite into the uncut futomaki, called ehō-maki. "Roll" symbolizes "rolling good luck in," and to bite "uncut" represents the fact that your relationship would never be severed.

Nakazaki-cho: Reviving Osaka's "Retro" Town

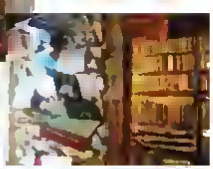
In recent years Ya Ne Sen* has attracted many tourists as a region where the traditional Tokyo lifestyle is still preserved today. The Ya Ne Sen area did not have much damage during the war and avoided large-scale urban development as well, so the appeal of their townscapes is that an atmosphere of long ago remains. What can be called the Osaka version of this kind of place is Nakazaki-cho.

During WWII most of the buildings in Osaka's shitamachi (downtown) were destroyed by air raids, but Nakazaki-cho was miraculously able to escape this fate. This neighborhood has a townscape where the flavor of an early Showa period shitamachi strongly remains. There are many row houses and other old buildings as well as small tunnels passing below narrowly tucked away alleys, back streets and private homes. All over town you are able to glimpse places like Y Alley with architectural structures that would not be allowed to be built with current construction codes, allowing you to enjoy the feeling of traveling back in time with this nostalgic atmosphere.

However, there is another reason besides just its retro credentials that Nakazaki-cho has gained popularity as a hot spot. It is because of a private home that was converted into a café called Salon de AManTo in 2001. AManTo is based on the concept of "a park-like café where anyone, regardless of age, gender or profession, can easily come in every day," and it spawned a new cultural movement within a Showa atmosphere.

As a new style of regional revitalization, the creators of AManTo named the work of remodeling old row houses "Vacant House Regeneration Performance," and all of the know-how was made public. As a result of gathering via word of mouth and passers-by, up to 1,100 people were involved with AManTo's establishment and continuous participation in this project was not limited to those from the neighborhood. Everything there is handmade, and this space that was made by reusing the region's oversize garbage is a café as well as a free space and a place to transmit new initiatives. In this way, it has become the foundation for Osaka's sub-culture.

A reclaimed, old, vacant house. AmanTo is now a café and a symbol of regeneration of the community of Nakazaki-cho. The building has a great retro feel.



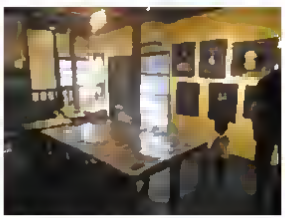
Thanks to AManTo's coming into existence, in Nakazaki-cho cafes, galleries and second hand clothing shops that followed its lead by renovating old private homes and vacant houses have opened one after another. They preserve the benefits of richly retro houses and have received acclaim for ideas based on the younger generation's fresh sensitivities and with students and artists as the focus they have grown in popularity. In 2013, there were over 100 stores of this sort of style in Nakazaki-cho, an area somewhat different from its counterpart Ya Ne Sen in Tokyo.

You can get to the Showa-reminiscent streetscape of Nakazaki-cho by walking 10 minutes east from JR Osaka Station or by taking the Tanimachi subway line one stop from Osaka Umeda Station.

*The name for this area was made by combining the first characters from Yanaka, Nezu and Sendagi, three cities found in the span from Bunkyo Ward to Taito Ward.

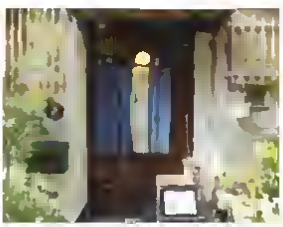
A café famous for tasty pancakes

A small shrine at Y Alley



There are many small galleries in Nakazaki-cho

You can find a boutique and cafe in this alley



Old, yet well-kept entrance for an art craft school.

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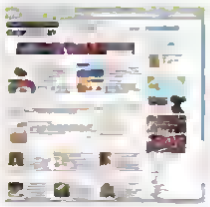

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HIDEYO NOGUCHI (1876-1928)

Hideyo Noguchi was an internationally known bacteriologist who discovered the agent of syphilis. Born into a poor farming family in Inawashiro, Fukushima, he accidentally burnt his left hand as a child but could not get medical treatment because of his poverty, leaving his fingers connected and immobile. When he was 13, Noguchi was able to have surgery and recovered 70% of his fingers mobility. This motivated him to study medicine. He showed talent immediately and became a medical doctor when he was 20. He moved to the United States in 1900 to be the research assistant of Dr. Simon Flexner at the Rockefeller Institute for Medical Research. In 1913, Dr. Noguchi proved that syphilitic spirochete was the cause of paralysis. He traveled Central America and South Africa doing extensive research for a vaccine for yellow fever. While working in Africa, Dr. Noguchi caught yellow fever himself and died at the age of 51. He's been the face on the 1,000-yen banknote since 2004.

Entertainment Event / Leisure

Exhibition

February 6- March 6 FREE
Japonism in Contemporary Art
The Nippon Gallery

This exhibit introduces artworks inspired by Japanese culture created by contemporary, world-renowned artists whose pieces have appeared in the MoMA Collection and the Venice Biennale. Japanese artwork has had a great influence on Western artists. In the U.S., many artists have found inspiration in ukiyo-e (woodblock prints), as well as manga, anime, and kawaii (cute) culture. Through this exhibit, they encourage cultural exchange between Japan, the U.S., Europe and Asia, and provide a platform for discussion of both traditional and modern Japanese culture.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019
TEL. 212 581-2223
www.nipponclub.org

February 11-14 FREE
Ishikawa Arts Now 2014
Ishikawa Prefecture

Beginning on Feb. 11, a special display entitled "Ishikawa Arts Now 2014" introducing the charms and intricacies of traditional arts from Ishikawa Prefecture will be held at the Japan Society. This exhibit will introduce original works that represent the fusion of modern sensibilities with world-renowned traditional arts such as Wajima lacquerware, Kutani porcelain, and Yamanaka lacquerware. Come appreciate the skillful technique, subtlety and beauty of these new artworks that link tradition with the present day. For more information, please email iapt@jetro.go.jp

Location: Japan Society
333 E. 47th St.
(bet. 1st & 2nd Aves.)
New York, NY 10017

February 15 - March 7 FREE
A B (after baby) Miki Rokuroda Solo Exhibition
Mekari Japanese Antiques and Fine Art

Makari Japanese Antiques and Fine Art will host nihonga (Japanese traditional painting) artist, Miki Rokuroda's second solo exhibition titled "A B (after baby)", showcasing a series of her new works after she gave birth. She expresses feelings of being a mother and an artist. Opening Reception will be held on Feb. 15 from 5-7 pm.

Location: 97 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
www.themakari.com
TEL. 212-995-5888

February 28 FREE
Specialty Wares Exhibition by Gen Saratani
Sara Japanese Pottery

Sara Japanese Pottery will host a special evening featuring an exhibition of works by Gen Saratani, lacquerware artist and restorer. Restored pieces and lac-

Event Feature

February 6-13
NIPPONISTA Pop-up Store
Isetan Mitsukoshi Holdings

NIPPONISTA pop-up store will be open in New York from Feb. 6-13 during New York Fashion week. This store was adopted through the Japanese Ministry of Economy, Trade and Industry (METI)'s 2013 "Cool Japan" project which supports business models that have not yet matured, introduces the good people and items from Japan to the world, and assists them in gaining entry into the global market.

From fiscal year 2011, Isetan Mitsukoshi stores have continued to exhibit items that are part of the "Japan Senses" campaign which connects customers with producers, craftsmen, and technology through the ideals of "Re-introducing Japanese customers to the magnificence of things made in Japan" and "Revitalizing Japan".

The pop-up store in New York has two themes: "Fashion & Art: Japan Luxury" and "Food & Design: Japan Style". Specially-selected items have been chosen from 45 different companies to highlight Japanese fashion, art, food, and living. The pop-up store opens 12 pm-8 pm.

Venue: 47 Greene St., (bet. Broome & Grand Sts.)
New York, NY 10013
www.nipponista-isetan.com

querware created by Gen Saratani will be on sale. In addition, Gen himself will be on hand to answer questions in order to provide a deeper understanding of his works and his unique restoration style.

Location: 950 Lexington Ave., (bet. 69th & 70th Sts.)
New York, NY 10021
TEL: 212-772-3243/ www.saramyc.com

Performance

February 9

Salon Series #48-Ma: Creating Sacred Space and Time Here and Now

Sachiyo Ito & Company

Salon Series offered by Sachiyo Ito & Co. is an ongoing program of informative and educational lectures, demonstrations and performances aimed at those who are interested in deepening their knowledge of the performing arts of Japan. The prevailing theme in the 2014 Season Salon Series is "Ma," the particular sense of space and time in Japanese arts and culture. The first in the program explores Ma in creating sacred space and time through sutra chanting and writing, music and dance improvisation. Guest artists include Kaoru Watanabe (flutist/drummer), Satoshi Takeishi (percussionist) and Rev. Kenjitsu Nakagaki (Calligrapher).

Location: Tenri Cultural Institute,
43A West 13th St., (bet. 5th & 6th Aves.)
New York, NY 10011
Info: www.dancejapan.com
TEL: 212 627-0265

February 15

Takeshi Asai New York Trio" Jazz Performance

Teheshi Asai

New York-based pianist and composer Takeshi Asai will be performing his jazz project, "Takeshi Asai New York Trio" at Somthin' Jazz Club on Feb. 15. Acclaimed for his versatility and lyricism, Asai's scope of work ranges from jazz to contemporary music with a final touch of international sophistication. Upon the release of "Takeshi Asai New York Trio Vol. 1," the trio has been performing at the best jazz clubs and music halls in New York and also working on new material for their second CD, some of which might be performed in this new performance in Feb.

Location: 212 E. 52nd St., (bet. 2nd & 3rd Aves.), 3Fl.
New York, NY 10022
TEL: 212-371-7657 / www.ny3.takeshiasai.com

March 2

Balloon Ninja " Show for All Ages

Made in Japan, Inc.

Made in Japan Inc. will be showcasing Japan's most celebrated balloon twister, Syan, and Japan's most exciting acrobat, Eisuke with "Balloon Ninja" at the Baruch College Performing Art Center. "Balloon Ninja" will be a flowing, yet fast paced show with two of the most decorated street artists from Japan that is sure to keep everyone mesmerized until the end, no matter how old you are. Tickets are available at http://www.baruch.cuny.edu/bpac/calendar/index.php, or you can reach Baruch College Performing Art Center Box Office.

Location: Engelman Recital Hall
55 Lexington Ave. (bet. 24th & 25th Sts.), New York, NY 10010
TEL: 646-312-5073 / www.mademjapanny.com/events.html

Event

February 21 & 22

Tea Tasting Event

Kitaya SoHo

Ippodo has its main branch in Kyoto specializing in Japanese tea called "Kyo-maicha" which features a light scent, luxurious sweetness and mild taste. A special tea tasting event will be held featuring Ippodo Tea, on February 21 from 5pm and February 22 from 1pm. The free tasting will feature middle-grade Sencha, Matcha, Genmaicha and Hojicha. Another tasting will be held for a small fee ($4 & up), which includes instruction on how to prepare and serve high-grade Sencha, Matcha and Gyokuro.

Location: 464 Broome St., (bet. Greene & Mercer Sts.)
New York, NY 10013
TEL: 212-219-7505 / www.kitaya.com

February 22

Contemporary Chanoya event "Germination -Hajimeno ippo-" by Shuntaro Kondo

Ginbas Washitsu KeiSui-an

On Feb. 22, Shuntaro Kondo, a Japanese tea ceremony master of Avant-garde Chakai in Tokyo, Japan, will be holding a contemporary Chanoyu event called "Germination -Hajimeno Ippo-" at Globus Washitsu KeiSui-an, a teahouse in a penthouse off Union Sq. This event is one of the "Cool Japan" project selected by the Ministry of Economy, Trade and Industry in Japan and will feature eight pottery artists. During this event, several tea ceremonies will be conducted by Shuntaro Kondo and Souheki Mori of Tea-Whisk, who is a Japanese tea ceremony master in New York. You will be able to see, touch, and experience Japanese contemporary works of art.

Location: 889 Broadway, (bet. 19th & 20th Sts.)
PHC Globus Washitsu, New York, NY 10003
www.tea-whisk.com / www.facebook.com/TeaWhisk
info@tea-whisk.com

Happenings

Chinese New Year Course with All-You-Can-Drink

SABURi

In celebration of Chinese New Year, Japanese-style Chinese restaurant SABURi is offering a special course menu for $40 (Reg. $60)/person through the end of February. The Chinese New Year course features a set of 5 appetizers, fried foods, two main dishes, fried rice with special Chinese sauce and dessert. In addition, the course includes all-you-can-drink Chinese rice wine, house hot sake, draft beer, and soft drinks (Limited to 2 hours). Minimum of 4 people per group.

Location: 168 Lexington Ave., (bet. 30th & 31st Sts.)
New York, NY 10016
TEL: 212-481 7766 / www.sabunny.com

50% Off Haircuts & Free Treatment for New Customers

Warren-Tricomi Flatiron

The Warren-Tricomi Flatiron salon just opened in September 2013. Seasoned Japanese stylist Kei is offering an unbeatable special. Through March 31st, haircuts with Kei are 50% off at just $80 (Reg $160) with a free Nano amino treatment which helps keep the hair healthy. Offer is for new customers only. Appointments must be made with Kei.

Location: 125 5th Ave., (bet. 19th & 20th Sts.) 2nd Fl.
New York, NY 10003
TEL: 212-262-8899
www.warrentricomi.com

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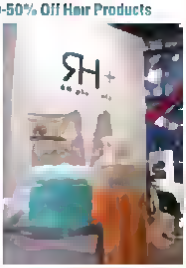
Locations: Chelsea Stadium
144 W. 19th St., (bet. 6th & 7th Aves.), New York, NY 10011
TEL: 212-255-4555 / www.gogocurryusa-ny.com

7th Anniversary Sale: 30-50% Off Hair Products

RH Plus Salon



In celebration of its 7th Anniversary, RH Plus Salon is offering 30-50% off of all hair products. Examples include: Nano Amino Shampoo is 30% off for $16.80 (reg. $24), Clay Esthe Pack 300g is 40% off at $16 (reg. $30). AG Re:coil Curl Activation Balm is 50% off at just $10 (reg. $20). There is a limit of one discounted hair product per customer for customers who do not receive any hair services.

Location: 805 3rd Ave. (bet. 49th & 50th Sts.), 2nd Fl.
New York, NY 10022
TEL: 212 644-8058 / www.rhplusny.com

Free Scalp Massage or 30% Off for New Customers

Tokuyama Salon

Tokuyama Salon recently renovated their interior to include more chairs and offer more services. Through the end of February, new customers can enjoy a free scalp massage or 30% off of hair services. A scalp massage includes a shampoo and conditioner made especially for the scalp. Massaging the scalp keeps it healthy while addressing concerns such as hair loss, thinning hair, loss of volume, resilience or body.

Location: 230 E. 83rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10028
TEL: 646 666 8565 / www.tokuyamasalon.com

Early Spring Celebration Events

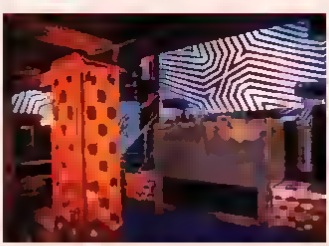
MIKI HOUSE

Japanese clothing retailer for children, MIKI HOUSE is holding two early spring events to celebrate the New Year Lunar calendar. Visit their 59th St. location from Jan. 30 – Feb. 9 to receive a complimentary MIKI HOUSE earmuff (your choice of Pucci Bear or Usako Bunny) with a purchase of $200 or more. One per customer, while supplies last. Also on Feb. 8, a "Let's Fold Origami" event will be held with Origami experts at award winning Tard's Origami Studio in Brooklyn. They will be folding horses and frogs to celebrate the Year of the Horse. Visit www.bloomingdales.com/events for store hours.

Location: Bloomingdale's 59th Street
1000 3rd Ave., (bet. 59th & 60th Sts.)
New York, NY 10022
TEL: 212-705-2000
www.mikihouse-usa.com

Happenings Feature

Japanese Sushi Lounge and Nightclub Opens Midtown Location



Part high end sushi lounge and raw bar and part trendy nightclub and late night hotspot, Tokya has recently opened its doors in Midtown Manhattan. On Dec. 19, Tokya invited press and people from the food and restaurant industries and unveiled its glamorous environment and exquisite Japanese-Latin fusion dishes created by celebrity chef, Eiji Takase.

Chef Takase, a veteran master of all things cooked and raw, heads up the restaurant and contributes his creative flair and unique combinations for the opening of Tokya's new sushi lounge with a menu of the highest quality Japanese offerings, such as sashimi, Carpaccio, tiradito, ceviche, tartare and specialty sushi rolls.

Both the restaurant and the nightclub utilize a visually stimulating and entertaining digital mapping system that illuminates and manipulates the interior design, projecting everything from lovely geishas and fierce Samurai to beautiful butterflies and colorful fish. In addition, the restaurant features an extensive sake and wine menu as well as signature cocktails prepared by a master mixologist, Orson Salicetti. Tokya also offers both bottle and cocktail service tableside along with ample seating for both diners and club goers to enjoy.

Location: 40 E. 58th St. (bet. Park & Madison Aves.)
New York, NY 10022
TEL: 212-308 6888 / www.tokyanyc.com

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Gyoza is very versatile and can either be pan fried, deep-fried or steamed in a microwave oven. Made without any preservatives, MSG or trans-fat, they come with chicken, pork, beef, shrimp and vegetable fillings. Cook all 5 flavors for a party or drop a few in a soup to warm up on a chilly night, gyoza is a crowd pleaser that will come in handy this winter!

[COOKING INSTRUCTIONS]

MICROWAVE
1 Submerge 6 - 8 potstickers in water for 10 seconds
2 Place potstickers in a microwave safe dish
3 Microwave for 2 - 2 1/2 minutes on high
Cooking time may vary depending on microwave

PAN-FRY
1 Pour 1 tablespoon of oil into the fry pan at medium heat
2 Put in frozen potstickers and fry for 2 minutes or until the bottom turns golden brown
3 Pour 2 tablespoons of water into the fry pan and cover *Please use caution when adding water to hot oil as oil will pop.
4 Adjust the heat from medium to low for 3 minutes or until water evaporates.

DEEP-FRY
In hot oil (360°F), cook frozen or thawed potstickers for 2 1/2 - 3 minutes or until golden brown *Please use caution when frying as water or ice on potstickers will cause popping in the hot oil

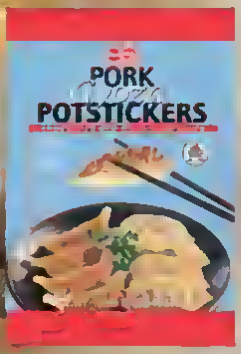
SOUP
Add frozen potstickers to any boiling soup or stock and cook for 3 minutes or until tender

Gyoza Hot Pot

Gyoza for parties

Gyoza in soup

Deep-Fry Gyoza



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